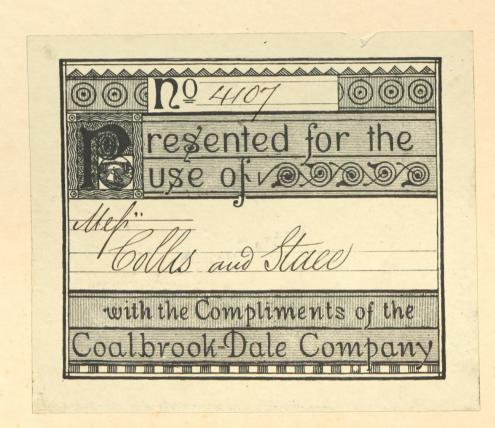
SECTION IV.

# COALBROOK=DALE



CASTINGS



66-361-2, 377-8, 387-94, 415-6, 421-4



# SECTION IV.

CONTAINING

RANGES AND KITCHENERS OF ALL DESCRIPTIONS.

STEAMING APPARATUS, HOT HEARTHS, &c.

PATENT CIRCULAR RANGES, YORKSHIRE GRATES.

WROUGHT BOILERS AND FITTINGS, &c., &c.

HOT-AIR STOVES, GILL STOVES, GAS STOVES.

&c. &c.

# The other Sections composing Catalogue are-

- SEC. I.—REGISTER STOVE GRATES AND SHAMS, &c.; DOG GRATES, FIRE DOGS, AND LEAMINGTON BARS; CHIMNEY-PIECES; MANTEL-SHAMS AND REGISTERS; FENDERS; ASHES-PANS; FIRE-IRON RESTS; &c., &c.
- SEC. II.—HALL FURNITURE IN IRON, VIZ., TABLES, HALL STANDS AND CHAIRS, HAT STANDS, UMBRELLA STANDS, MIRRORS, SCRAPERS, DOOR PORTERS, KNOCKERS, &c., &c.
- SEC. III.—GARDEN AND PARK EMBELLISHMENTS; FOUNTAINS AND BASINS; VASES AND PEDESTALS; FLOWER STANDS, VASES, &c.; CHAIRS, SEATS, AND BENCHES; STATUES, FIGURES, AND ORNAMENTAL CASTINGS; CONSERVATORY FITTINGS; GARDEN ROLLERS; &c., &c.

# End of Volume I.

- SEC. V.—Gas Pillars of all kinds; Gas Standards; Candelabra and Gas-Lamp Figure Stands; Gas Brackets, Fittings, &c.; Columns, Cantilevers, and Brackets; Drinking Fountains and Fittings; Coats of Arms; School Furniture; and Constructional Iron-work and Monumental Erections; &c., &c.
- SEC. VI.—Fence Work of all kinds; Entrance Gates, Hand Gates, and Piers for same, in Wrought and Cast-Iron, and in Wrought-Iron, with Cast and Malleable Enrichments, with Railing to Match; Tombs, Tomb-plates, and Tomb Railing; Interior and Altar Railing; Palisade Railing; Cresting, Friezes, Panels, and Gratings; Conservatories; Shop Fronts; Verandahs, Balconies, and Window Guards; Staircases (straight and circular), Balusters, and Ramped Railings for same; Finials, &c.; Patent Twisted Metal, in Gates, Railings, Balusters, Verandahs, &c., &c.
- SEC. VII.—RAIN-WATER GOODS; HOT-WATER APPARATUS; BOILERS, PIPES, AND FITTINGS; COIL CASES, &c.; PROVED FLANGE AND SOCKET PIPES; &c., &c.
- SEC. VIII.—PUMPS OF ALL KINDS, EXCEPT STEAM PUMPS; WINDOW FRAMES; STABLE FITTINGS; WHEELBARROWS; AGRICULTURAL AND OTHER IMPLEMENTS; CATTLE TROUGHS, PIG TROUGHS, AND OTHER FEEDING TROUGHS; &c., &c.
- SEC. IX.—Furnaces, Pots, Boilers, Kettles, and Holloware; Pans, various; Sad Irons, &c.; Axles, Bushes, Wagon Slippers, Forge Backs, and other Smiths' Utensils; Sink Traps; Ventilators; &c., &c.

#### SUPPLEMENTARY SECTIONS NOT INCLUDED IN CATALOGUE.

SEC. X.—COLONIAL CASTINGS AND GOODS FOR EXPORT.

SEC. XI.—STEAM ENGINES AND MACHINERY, AND CASTINGS CONNECTED THEREWITH.

SEC. XI.—STEAM ENGINES AND MACHINERY, AND CASTINGS CONNECTED THEREWITH.

#### SECTION IV.



ITCHEN FITTINGS," in the way of cooking apparatus, have of late years become so much matters of intelligent and scientific consideration, both for economy of fuel used and for the general efficiency and capability of the ap-

paratus, that it has been found necessary to devote special attention to, and to organize special departments for, the manufacture of them. For large establishments any one apparatus is found insufficient for all purposes, and a judicious combination of several is preferredthe means of heating, which may be varied in accordance with the use to which each is likely to be placed—so that coal, charcoal, gas, and steam, are all in their way adapted for cooking. It is in order to use each and all of these as economically and as efficiently as possible, that the many recent improvements in cooking apparatus have been introduced.

In a Catalogue intended for general use it would not be possible to specify for the probable needs of any particular establishment, in the way of cooking apparatus. This must to a great extent depend upon the requirements of the family and other conditions; but specifications and estimates will always be furnished, and suggestions made, on receipt of some few necessary particulars, as-the number of persons for whom it would be likely the cooking would be required; the size and position of kitchen; if gas be obtainable on the premises; if the supply of water available be plentiful or otherwise; if the cooking required be based on the English or continental system; with any information as to "special" requirements; and, if possible, a plan of the kitchen or proposed kitchen, showing position of doors and windows, should be sent.

As will be seen in the following pages, each Range or set of Range metal is capable of very considerable variation, -- see Nos. 20, 20A, 20B, 20C, 20D, and 20E, -each a distinct Range, and yet all from a common basis or pattern; and these are only representative, for reverse or re-arrange the proportions, and a Range of different capacity is obtained. Varied scales are given to most of the Ranges, which should be quoted in ordering, otherwise the first scale will be followed in each case. All the Ranges are priced as they appear, including all fittings shown and enumerated in the description (except in the case of Double-oven Ranges, with wrought boilers, as Nos. 51, 32, 28, 20B, &c., where the boilers are not included in the price quoted, as the form and consequently the weight and value differ in almost every Range sent out). The list of "Extras" includes articles which are mainly additions to the Range, and not absolutely necessary to its efficiency.

The fixing of ordinary Close-fire Ranges has now become so well understood by the average mason or bricklayer that it has not been thought necessary to include in this Catalogue special instructions for each; such sheets of instructions are, however, printed, and can be had on application. In all special cases, however, or where misapprehension is at all likely to occur, full plans and instructions are sent.

FINISH.—Ranges are usually sent out fine cast, rubbed and blacked, varying somewhat with the quality of the Range; but many of the better Ranges can be ground on the surface at an extra cost.

CLOSE-FIRE RANGES or KITCHENERS. - From having been among the first to introduce this description of Range, now so generally in use, the COALBROOK-DALE Co. have, from time to time, endeavoured to invent and adopt such improvements as were suggested or became necessary. The ONE-FLUE RANGE (No. 20) is well known; the simplicity of its construction, and the fact that all the flues are enclosed within the Range itself, made it an easy matter for the then inexperienced workman to fix it; and this Range will probably retain its popularity on this if on no other account. The same principle can be applied to most of the other Close-fire Ranges, but they are now as generally made unenclosed, and with one, two, or three separate flues, which are formed in the brickwork when

CLOSE AND OPEN FIRES.—This combination is obtained in the Range No. 58 by means of the projecting hood, which can be pushed back almost flush with skirting when Range is in use only as a close fire. The principle may be applied to other Close-fire Ranges.

DOUBLE-OVEN RANGES.—For most of these, two or more scales of proportion are given, in one of which—and this is most usual—the roaster is larger than the oven, and the fire only large enough to efficiently work the Range; whilst in the other scale the roaster and oven are nearer of a size and the fire larger, to serve, if required, for roasting purposes. Other combinations may be effected and the relative proportions altered in various other ways as may be needed; and additions, such as an extra hot closet, a charcoal grilling stove, an independent pastry oven, &c., as variously shown, may be made to form part of same apparatus.

TILES may be used in place of coves, as shown to No. 28, to any other of the Ranges; skirting and mouldings should, however, always be used with tiles. Tiles for Ranges are usually 8 x 8 in., with a hole in centre for fixing, by means of a round brass-head screw, thus avoiding the use of plaster.

PASTRY KITCHENERS, as shown at page 397, are found valuable auxiliaries to any apparatus, and may form part of the Range, as shown, or be fixed in a separate opening.

CHARCOAL STOVES, as shown at page 396, may be added to any Range, to be fixed with it in one opening, as shown, or as a separate thing (see page 405).

HOT HEARTHS. - Detached Hot Hearths, with or without Ovens, are shown at pages 406, 407, &c.; and the simple form of hot-hearth plate, with rings, and front with door, can be made any size to order.

GAS HEARTHS, similarly fitted, with thinner hot plates and gas jets underneath, with rings and pots, either forming part of apparatus or to be fixed separately.

STEAM CLOSETS, as those shown to the Circular Range, may be fitted to any Range having a boiler with a steam-chest or chamber suitable.

WROUGHT BOILERS.—Various forms of Boilers are shown on pages 411 and 412 for the various ranges. They are, however, for the most part suggestive only, as the Wrought or Copper Boiler varies so much in form and size that no rule can be laid down which can be followed in all cases. The Boilers are made of C.B.D. best boiler plates, and are proved before leaving the works to 200 feet vertical pressure = to 45 lbs. per square inch.

THE CIRCULAR RANGES (RICHARDS AND BARTON'S PATENT). - These Ranges have increased in popularity ever since their introduction some years ago, and have been awarded many honours and distinctions, as an invention for really economical as well as effective cooking. Various improvements (patented) have been from time to time made in their construction, and it is believed they now rank amongst the most completely efficient Ranges manufactured.

BRICK OVEN RANGES (CUNDY'S PATENT). -These Ranges are now presented in a more complete form than in former catalogues. It should be observed that North Country coal is more suitable for burning in these Ranges than any other.

OPEN-FIRE RANGES .- The "London," "Lancashire," and "Coalbrook-Dale" Ranges have each been improved and various additions made. Note that the Ovens of Nos. 59 and 42 are worked on the close-fire principle, the fire passing first over the top of the

STEAMING APPARATUS.—The one shown on page 425 has been proved to be a thoroughly efficient apparatus, and modifications of it can be arranged to suit any requirements.

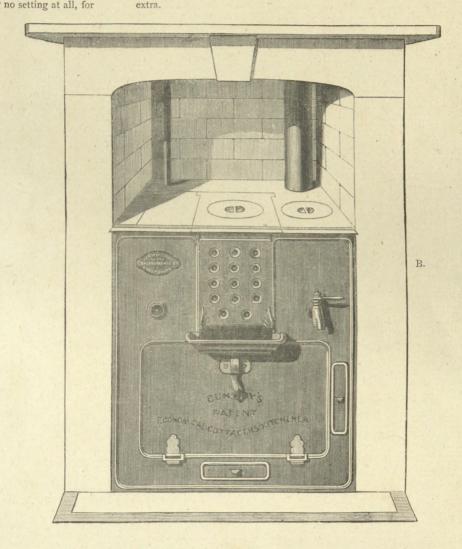
52.

Cundy's Improved Patent "Multum" Range, or Economic Model Lodging-House Cooking Stove, suitable for the dwellings of the working classes, still-rooms, nurseries, butlers' pantries, &c., &c.; and also an economical auxilliary cooking apparatus for houses in general. Consisting of large oven with brick bottom, cast iron boiler, brass cock, chimney and steam-pipe, ashpan and top-plate, brick for fire, false bottom, &c., &c.

Sketch A shows range in use as an ordinary open fire range.

Sketch B shows range in use on the close fire principle for baking, &c.

A.



The merits of this range are now so well known generally that further description of them appears unnecessary. The success which it has met with since its introduction has produced a number of imitations, but the patentee of the original range has every confidence that a comparison only is required to show the superiority of the "invention" over its "imitations." A new arrangement of fire has recently been made, whereby greater space is provided for the ashes, and an ashpan has been added. The engravings show the range, 1st, as a close fire range; 2nd, as an ordinary open fire stove. The oven, which to the smallest size stove measures 18 in. long x 14 in. deep x 11 in. high, is well adapted for baking bread. The boiler to same stove holds three pails of water.

DIRECTIONS FOR USE.—When used as an open fire, as at A, the register in the chimney must be quite open. When shut up close for baking or ironing, as at B, the register must be shut down quite close. When the stove is shut up quite close, as at B, the fire must not be so high as the top bar, or the smoke will come out through the holes in the let-down flap. When shut up close, feed the fire frequently through the hole in the loose cover over the fire, and stir it through the holes in the let-down flap, which flap can be taken off and put on at pleasure when used with an open fire. The ash-hole must be kept free from ashes, or the grating will soon be destroyed. The boiler must not be filled within two inches of the top. The cleaner the flues of the oven and the fireplace are kept the better the stove will act. Take care that the sweeps does not displace the loose iron cheek and the bricks of the fireplace, and that he sweeps the flues round the oven quite clean. N.B.—The tile for the bottom of the oven deprives the meat of its baked flavour.

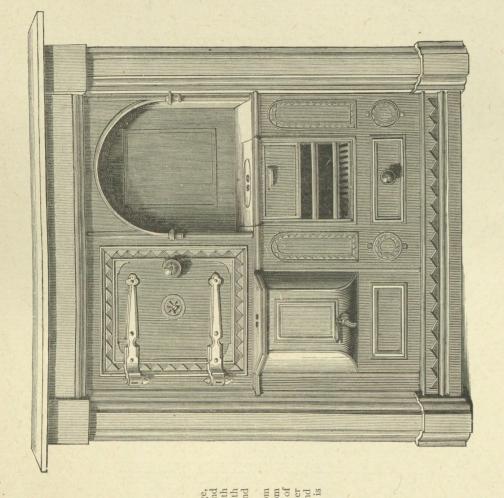
DIRECTIONS FOR FIXING.—Make the fireplace 14 in. deep, exclusive of the chimney-piece, and the exact length of the stove. Set the stove back into the opening until the back leg and also the back edge of the top touches the brickwork; then point carefully round the top and down the sides of the stove, to prevent cold air getting into the flues of the oven. Fix the register as low down in the chimney as possible, and build it in air tight, so that the smoke cannot pass into the chimney, but through the register flap and the smoke-pipe of the oven. No brickwork must be built in the flues round the oven; merely make the fireplace to the dimensions as above to fit the stove, and set it back as far as it will go. There must be a clear space of about nine inches above the top of the pipe-flue of the oven.

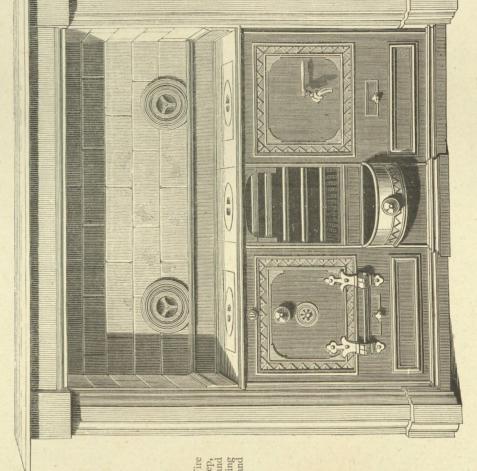
REGISTERED DESIGNS.

SCALE, 14 IN. = I FT.

Price, exclusive of chimney-piece, 30 × 38 in. high, each. 33 × 38 ... in. in. in. 30 × 33 × 36 × 38 ... 8 9 10 Front ... 5 7 9 Chimney-piece (No. 21) extra. 30 × 33 × 36 in.

Price, exclusive of chimney-piece, 36 in., each.





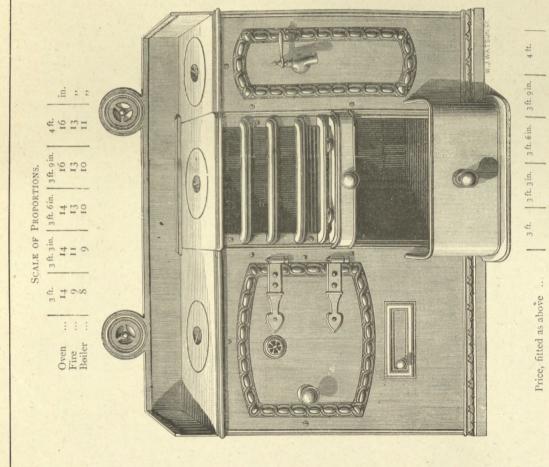
SCALE, 14 IN. = I FT.

COALBROOK-DALE CO.

REGISTERED DESIGNS.

# EXTRAS, &c.

	1	3 ft.	3 ft. 3 in.	3 ft. 6 in.	3 ft. 9 in.	4 ft.
Wrought side boilers	 					
Galvanized cast boilers	 					
Cove-plates	 					
Mouldings, as No. 20A.						
Double dripping-pan, &c.	 					
Plate-rack, bright front	 				1000	
Flue-brush and scraper	 					



34.

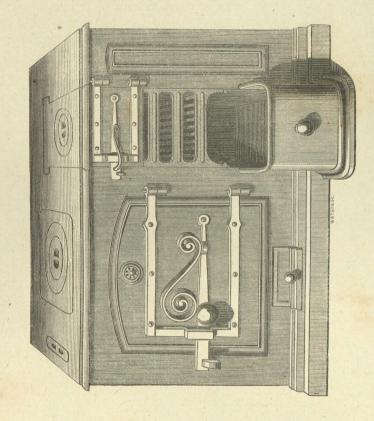
Close Fire Cottage Range, 27 high, 17 in. deep, back to front, coven 14 in. to 16 in., with brass kn and ventilator, cast side boiler w brass cock, brick-lined open or def fire, cast elliptic bars, 8 in. to in., wrought draught-plate to lift skirting with flue-plates, wroug ashpan, and chimney-plate or

REGISTERED DESIGNS.

SCALE, 14 IN. = I FT.

	brick-lined		
	igh × 18 in., back to front, fitted with plate-iron, oven 12 in. to 26 in. wide, with wrought mountings, bright knobs, brass, ventilators, brick-	ranged for fixing with one flue, complete as drawing.	
	vide, w	&c., an	
20 E Oven and suam only.	fitted with plate-iron oven 12 in. to 26 in.	h; flue-plates and dampers, cast register plate, &c., arranged for fi	
	k to front	any width	
	igh x 18 in., bac	and sham side any width;	

Scales of Proportions.														
	28 in.	30in.	32 in.	34 in.	36 in.	39 in.	42 in.	45 in.	48 in.	51 in.	54 in.	57 in.	60 in.	
Oven	12	12	14	16	16	18	18	20	20	22	22	22	22	in.
Fire	8	8	8	8	IO	10	IO	10	12	12	12	14	16	,,
Sham	2	4	4	4	4	5	8	9	10	II	14	15	16	,,
g Oven			12	12	14	16	16	18	18	20	20	22	22	,,
Fire			10	12	12	12	14	. 14	16	16	18	18	18	"
Sham	1		4	4	4	1 5	6	7	8	9	IO	II	14	,,
Ī											. /			



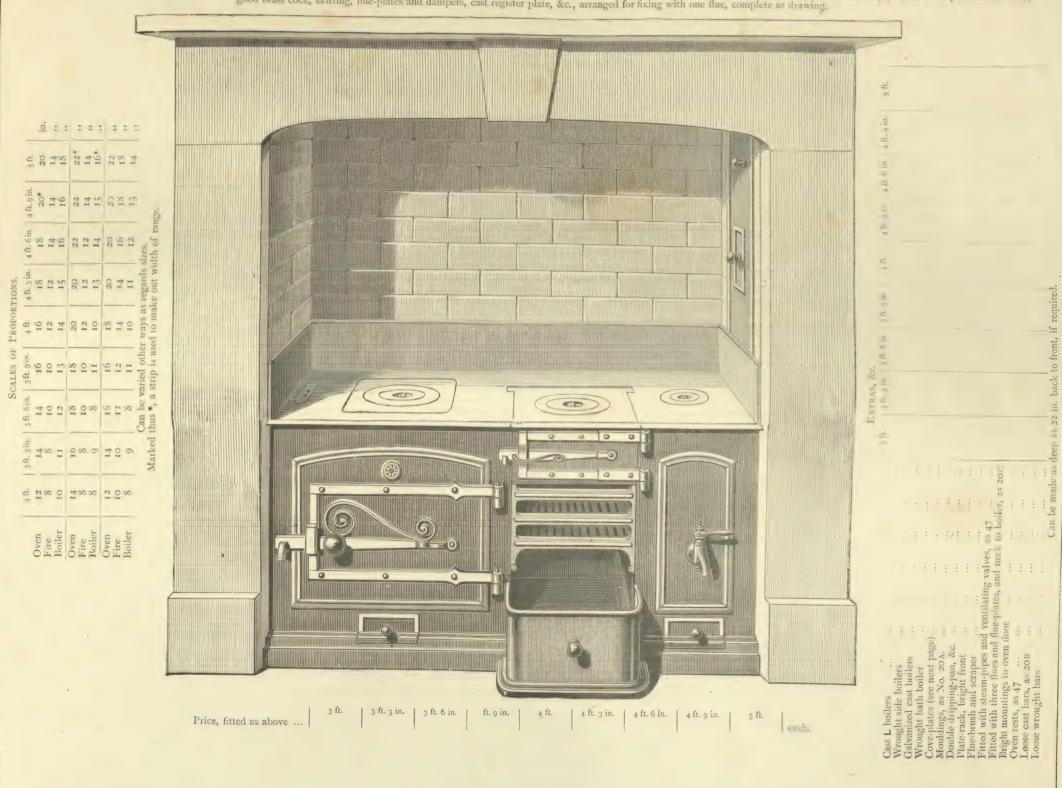
															tin.	
EXTRAS.																
		28 in.	30 in.	32 in.	34 in.	збіп.	39 in.	42 in.	45 in.	48 in.	51 in.	54 in.	57 in.	60 in.	- 63	
								1	1							
nti-	1															
												100		1	Phy.	

Can be made as deep as 22 in. back to front, if required.

SCALE, 14 IN. = I FT.

### 20D, with Skirting.

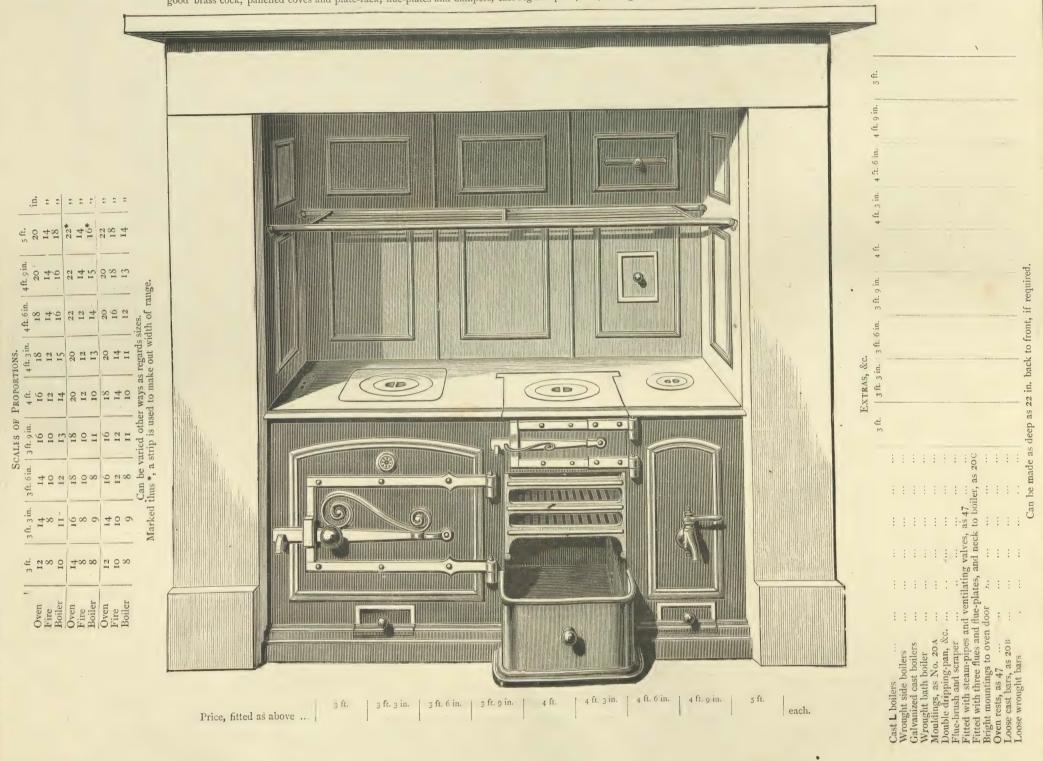
Strong Close Fire Range, 25 in. high × 18 in., back to front, fitted with plate-iron, oven 12 in. to 26 in. wide, with wrought mountings, bright knobs, brass ventilators; brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, skirting, flue-plates and dampers, cast register plate, &c., arranged for fixing with one flue, complete as drawing.



SCALE, 11 IN. = I FT.

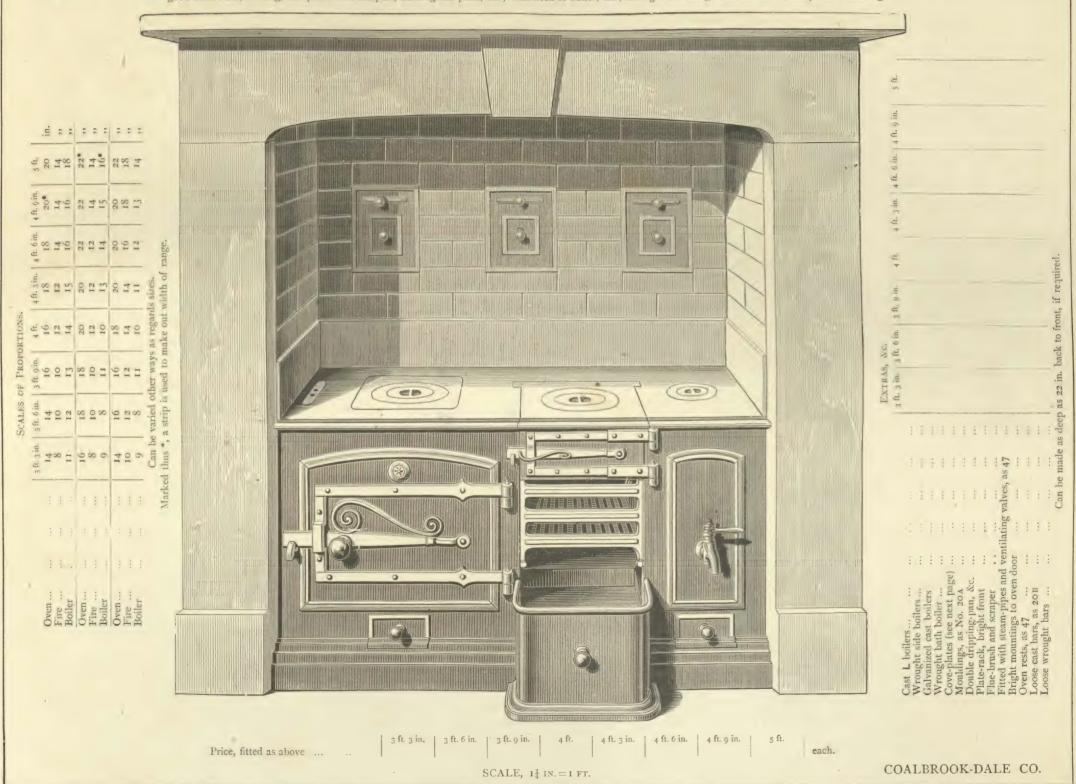
#### 20 D, with Coves.

Strong Close Fire Range, 25 in. high × 18 in., back to front, fitted with plate-iron, oven 12 in. to 26 in. wide, with wrought mountings, bright knobs, brass ventilators; brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, panelled coves and plate-rack, flue-plates and dampers, cast register plate, &c., arranged for fixing with one flue, complete as drawing.



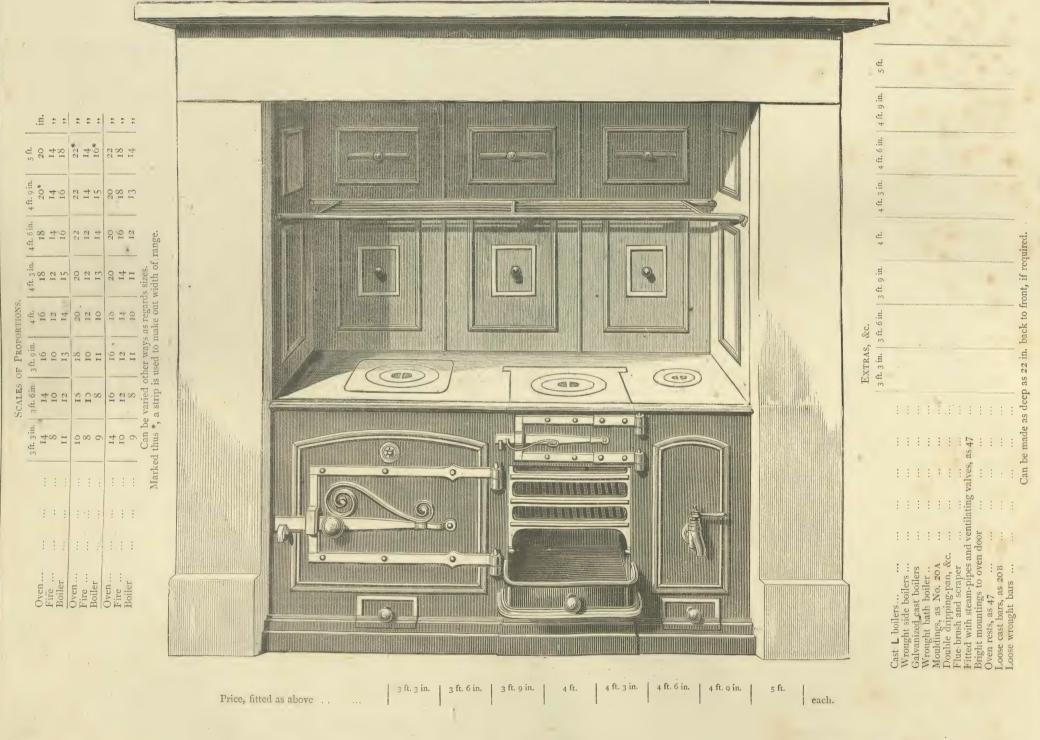
#### 20C, with Skirting.

Strong Close Fire Range, 28 in. high x 18 in., back to front, fitted with plate-iron, oven 12 in. to 26 in wide, with wrought mountings, bright knobs, brass ventilators; brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, skirting, flue-plates and dampers, cast register plate, &c., with neck to boiler, &c., arranged for fixing with three flues, complete as drawing.



#### 20C, with Coves.

Strong Close Fire Range, 28 in. high × 18 in., back to front, fitted with plate-iron, oven 12 in. to 26 inches wide, with wrought mountings, bright knobs, brass ventilators; brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, panelled coves and plate-rack, flue plates and dampers, cast register plate, &c., with neck to boiler, &c., arranged for fixing with three flues, complete as drawing.

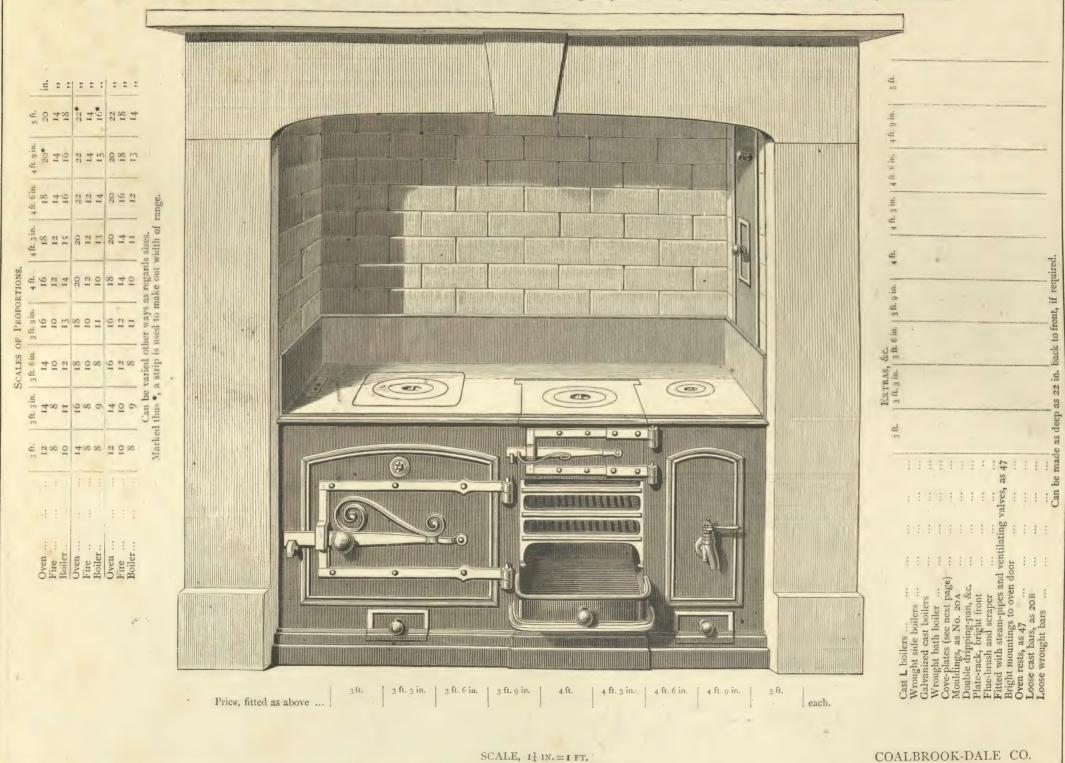


SCALE,  $1\frac{1}{4}$  IN. = 1 FT.

20, with Skirting.

"The Enclosed One-flue Range."

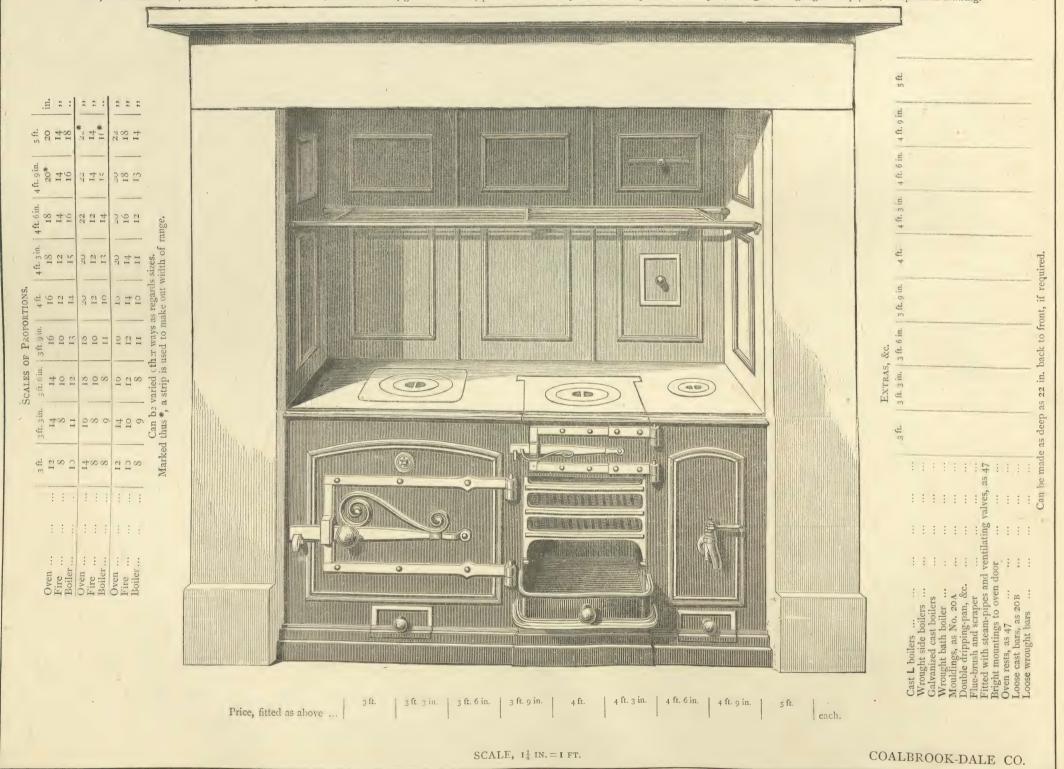
Strong Close Fire Range, enclosed, i.e., the flues contained within the range and carried into one shaft, 25 in. high x 18 in., back to ront, with strong plate iron, oven 12 in. to 26 in. wide, with wrought mountings, bright knobs, brass ventilators, brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, skirting, flue-plates and damper, wrought sliding register top-plate, complete as drawing.



20, with Coves.

"The Enclosed One-flue Range."

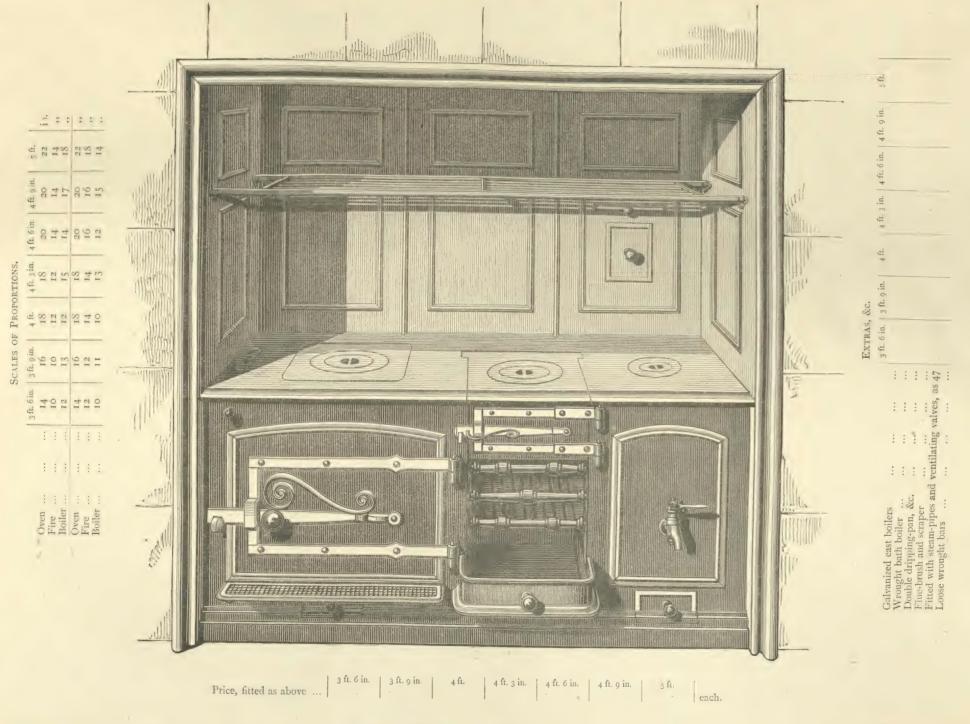
Strong Close Fire Range, enclosed, i.e., the flues contained within the range and carried into one shaft, 25 in. high × 18 in, back to front, with strong plate iron, oven 12 in. to 26 in. wide, with wrought mountings, bright knobs, brass ventilators, brick-lined fires, 8 in. to 18 in., cast side boiler, good brass cock, panelled coves and plate-rack, flue-plates and dampers, wrought sliding register top-plate, complete as drawing.



20 A.

"The Enclosed One-flue Range."

Strong Close Fire Range, enclosed, i.e., the flues contained within the range and carried into one shaft, 25 in. × 22 in. back to front, with strong plate iron ovens 12 in. to 26 in. wide × 22 in. deep, bright wrought mountings and knobs, oven rest with bright top, brass ventilators; brick-lined fires with loose cast bars, 10 in. to 18 in., cast L boiler, good brass cock, panelled coves, fitted moulding round range, plate-rack, bright front, dampers, wrought sliding register top-plate, complete as drawing.

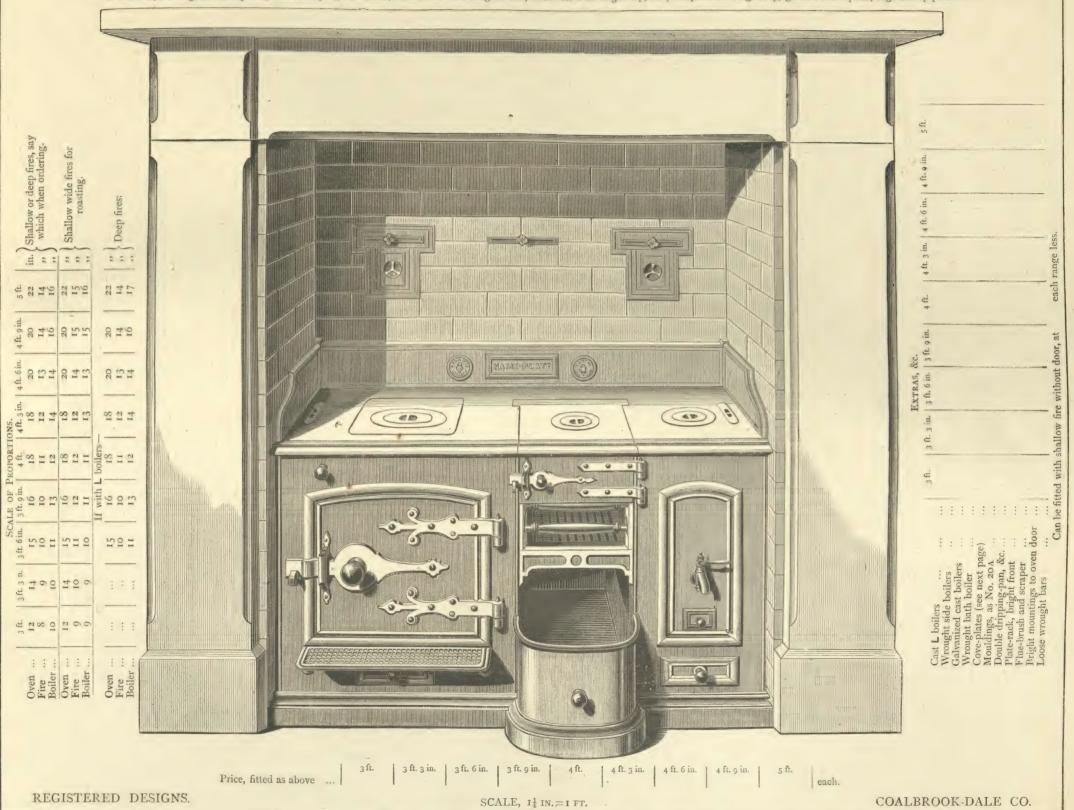


SCALE, 14 1N. = 1 ft.

SEC. IV. KITCHEN RANGES. 370 COALBROOK-DALE CO. SCALE, IHAN. = I FT.

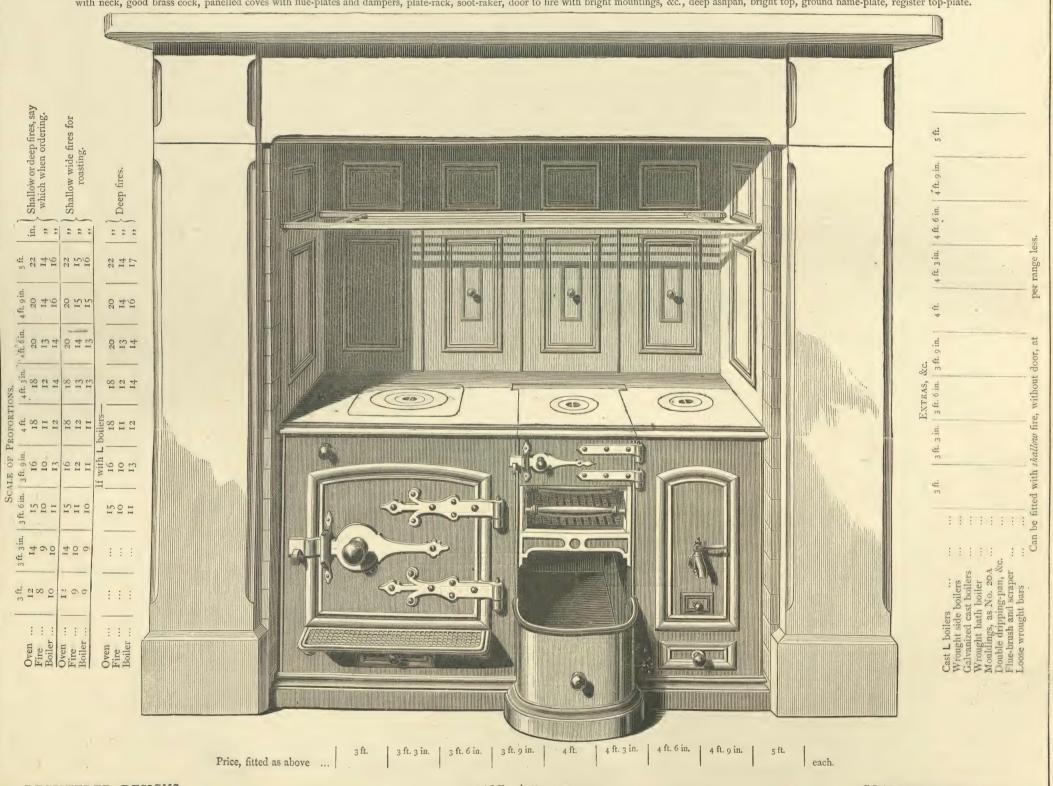
# 47, with Skirting.

Improved Strong Metal Close Fire Range, to 4 ft. 3 in. × 28 in. high × 19 in., back to front; 4 ft. 6 in. to 5 ft., 30 in. high × 22 in. deep, back to front, with bold O.G. edge to hot plate (bright), wrought plate-iron, oven 12 in. to 22 in. wide, with air-pipe and ventilating valve, bright banjo latch, hinges, and knob; deep and shallow brick-lined fires, 8 in. to 15 in., with loose cast bars; cast side boiler with neck, good brass cock, skirting, two flue-plates, three dampers, soot-raker, door to fire with bright knob, oven rest with bright top, ground name-plate, register top-plate.



#### 47, with Coves.

Improved Strong Metal Close Fire Range, to 4 ft. 3 in. ×28 in. high × 19 in., back to front; 4 ft. 6 in. to 5 ft., 30 in. high × 22 in. deep, back to front, with bold O.G. edge to hot plate (bright), wrought plate-iron, oven 12 in. to 22 in. wide, with air-pipe and ventilating valve, bright banjo latch, bright hinges and knob, oven rest with bright top, deep and shallow brick-lined fires, 8 in. to 15 in., with loose cast bars, cast side boiler with neck, good brass cock, panelled coves with flue-plates and dampers, plate-rack, soot-raker, door to fire with bright mountings, &c., deep ashpan, bright top, ground name-plate, register top-plate.

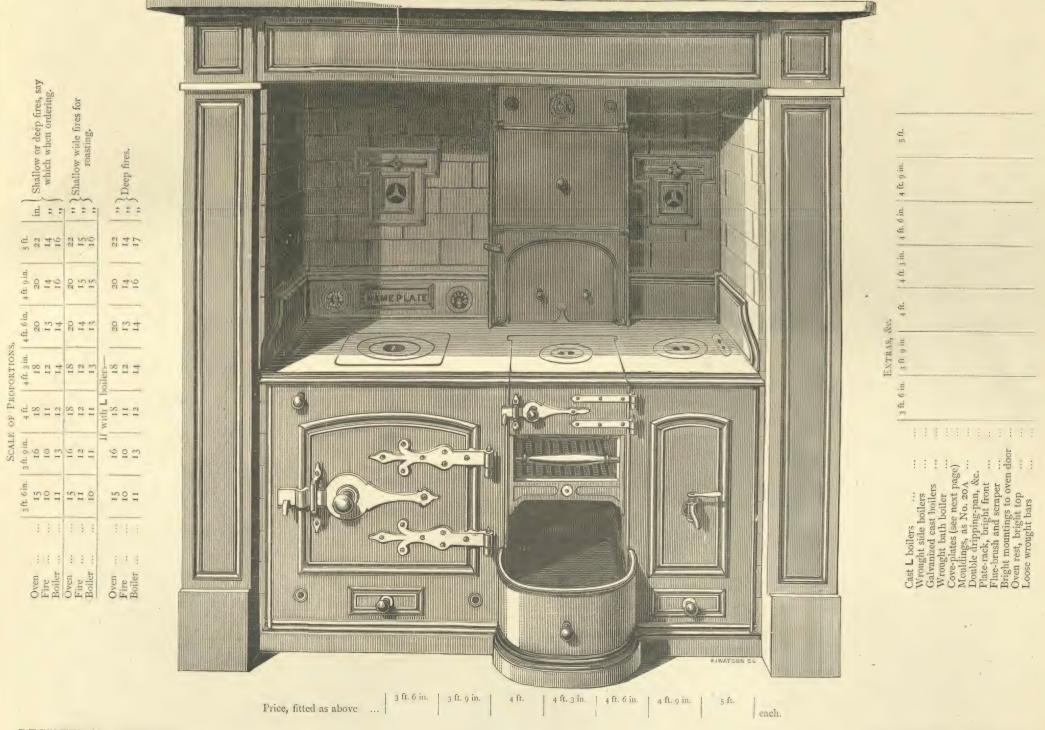


# 58.

"The Combined Open and Close Fire Range."

Closed as in use as a close fire range.

Improved strong Metal Open and Close Fire Range, to 4 ft. 3 in. × 28 in. high × 19 in., back to front; 4 ft. 6 in. to 5 ft., 30 in. high × 22 in. deep, back to front, with bold O.G. edge to hot plate (bright), wrought plate iron, oven 12 in. to 22 in. wide, with air-pipe and ventilating valve, bright banjo latch, hinges, and knob; deep and shallow brick-lined fires, 10 in. to 15 in. with loose cast bars, and fall-bar, with cast-iron folding canopy or hood (to be opened for open fire and closed for close fire), cast side boiler with neck, good brass cock, skirting, two flue-plates, three dampers, soot-raker, door to fire with bright knob, deep ashpan, bright top, ground name-plate, register top-plate.



REGISTERED DESIGNS.

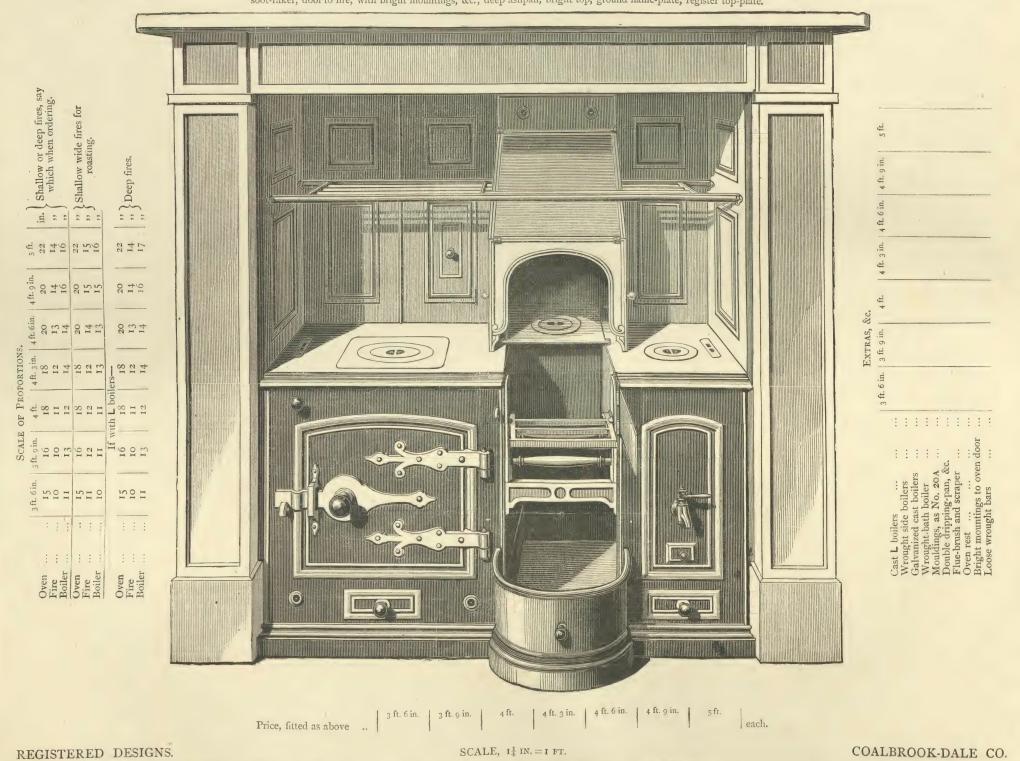
SCALE,  $1\frac{1}{4}$  IN. = I FT.

## 58.

"The Combined Open and Close Fire Range."

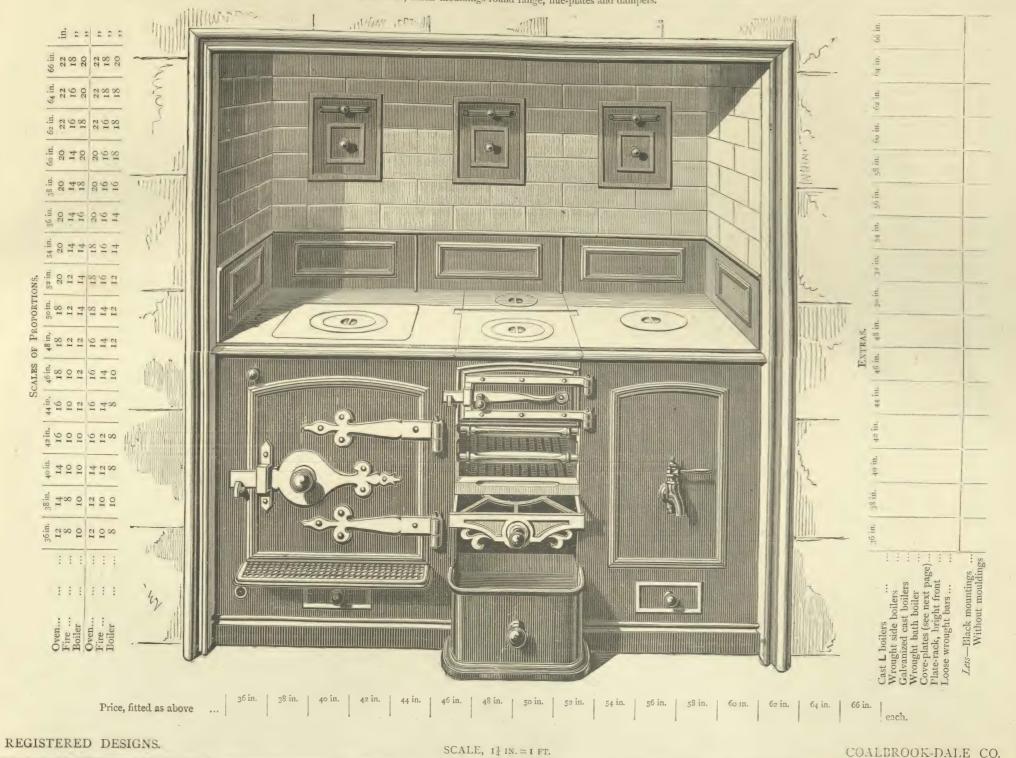
Open as in use as an open fire roasting range.

Improved strong Metal Open and Close Fire Range, to 4 ft. 3 in. × 28 in. high × 19 in., back to front; 4 ft. 6 in. to 5 ft., 30 in. high× 22 in. deep, back to front, with bold O.G. edge to hot plate (bright), wrought plate-iron, oven 12 in. to 22 in. wide, with air-pipe and ventilating valve, bright banjo latch, hinges, and knob; deep and shallow brick-lined fires, 10 in. to 15 in., with loose cast bars, and fall-bar, with cast iron folding canopy or hood (to be opened for open fire and closed for close fire), cast side boiler with neck, good brass cock, panelled coves, with flue-plates, and dampers, and plate-rack, soot-raker, door to fire, with bright mountings, &c., deep ashpan, bright top, ground name-plate, register top-plate.



# 31, with Skirting.

Improved Strong Metal Close Fire Range, 30 in. high × 23 in. back to front, with bright edge to hot plate, wrought plate-iron, oven 12 in. to 22 in. wide, with improved air-pipes and ventilating valves, bright banjo latch, hinges, and mountings, with double dripping-pan, meat-stand, shelf; oven rest (bright top), brick-lined, open or close fire, with loose bars, draw-slide and ashpan; door to fire, bright mountings, panelled hot plate for stewing or ironing, gridiron; cast side-boiler, good brass cock, panelled skirting, wrought sliding register door, bright handle to lift covers, flue-brush and raker, black mouldings round range, flue-plates and dampers.



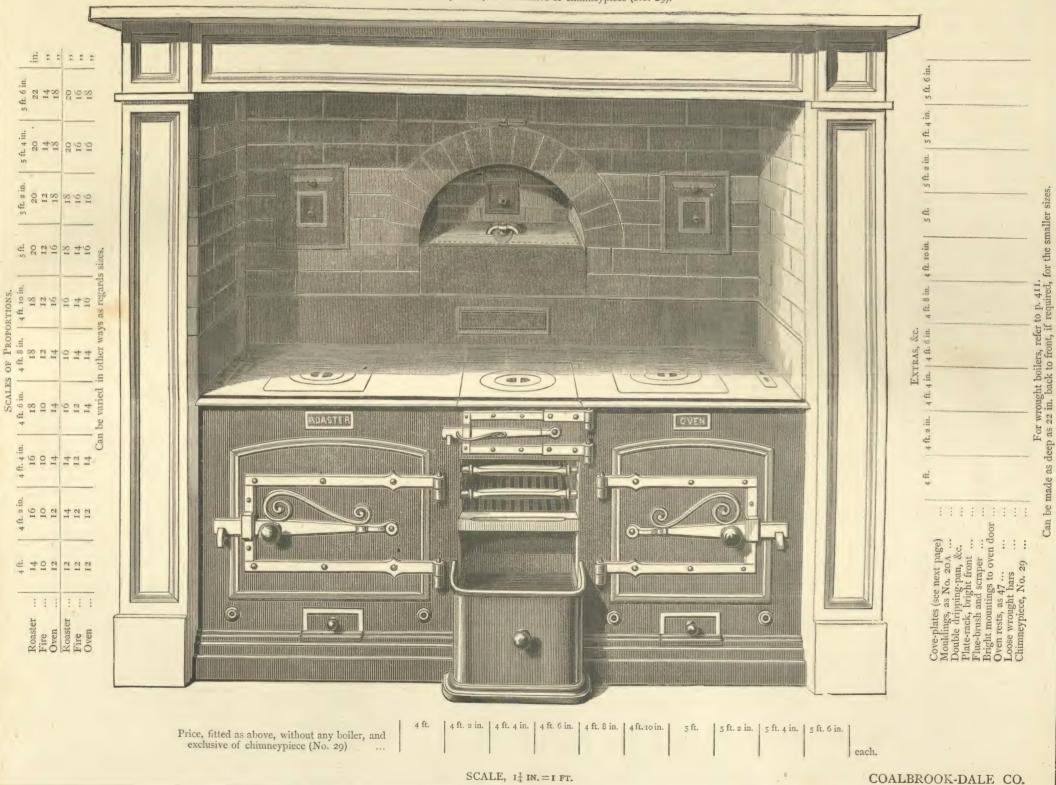
# 31, with Coves.

Improved Strong Metal Close Fire Range, 30 in. high × 23 in. back to front, with bright edge to hot plate, wrought plate-iron, oven 12 in. to 22 in. wide, with improved air-pipes and ventilating valves, bright banjo latch, hinges and mountings, with double dripping-pan, meat-stand, shelf; oven rest (bright top), brick-lined, open or close fire, with loose bars, draw-slide, and ashpan; door to fire, bright mountings, panelled and mountings, with flue-plates and dampers, plate-rack (bright front), wrought sliding register door, flue-plates and dampers, bright handle to lift covers, flue-brush and raker, black mouldings round range.



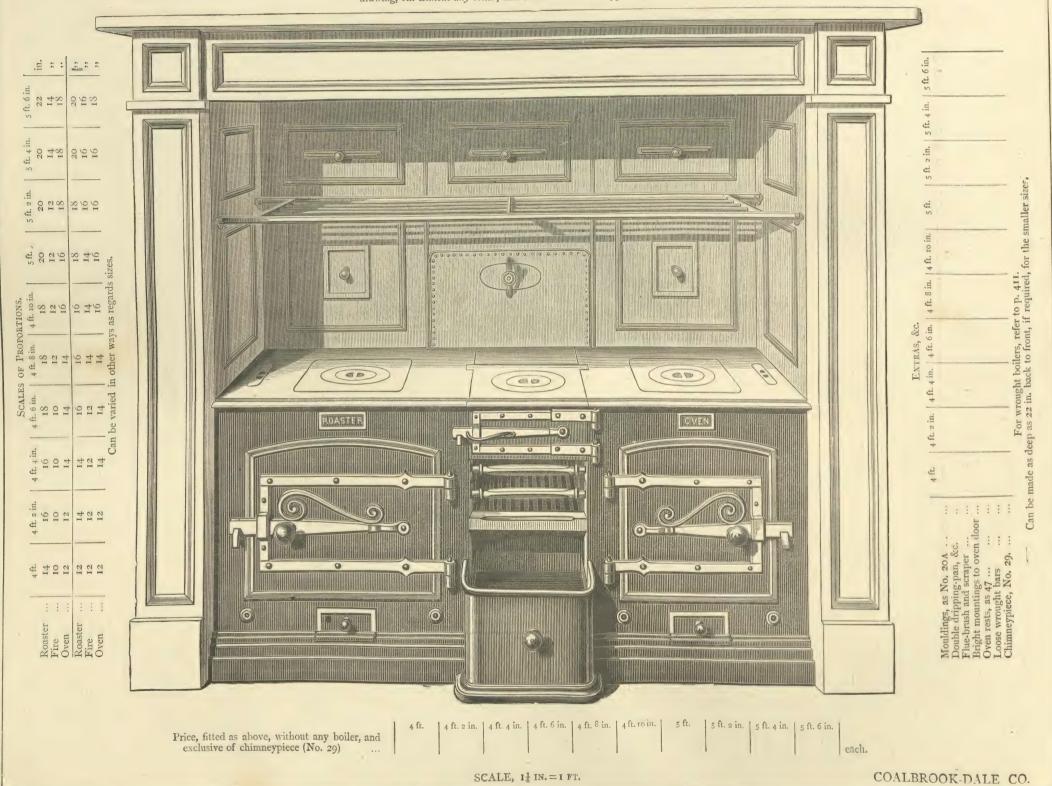
# 20B, with Skirting.

Strong Close Fire Double Oven Range, 28 in. high x 18 in. back to front, up to 4 ft. 4 in., above 22 in. deep, fitted with strong plate-iron roaster, and strong plate-iron oven, with wrought mountings and bright knobs, brass ventilators, steam-pipes and ventilating valves, brick-lined fires, loose cast bars, skirting, flue-plates and dampers, wrought sliding register top-plate, &c., complete as drawing, but without any boiler, and exclusive of chimneypiece (No. 29).



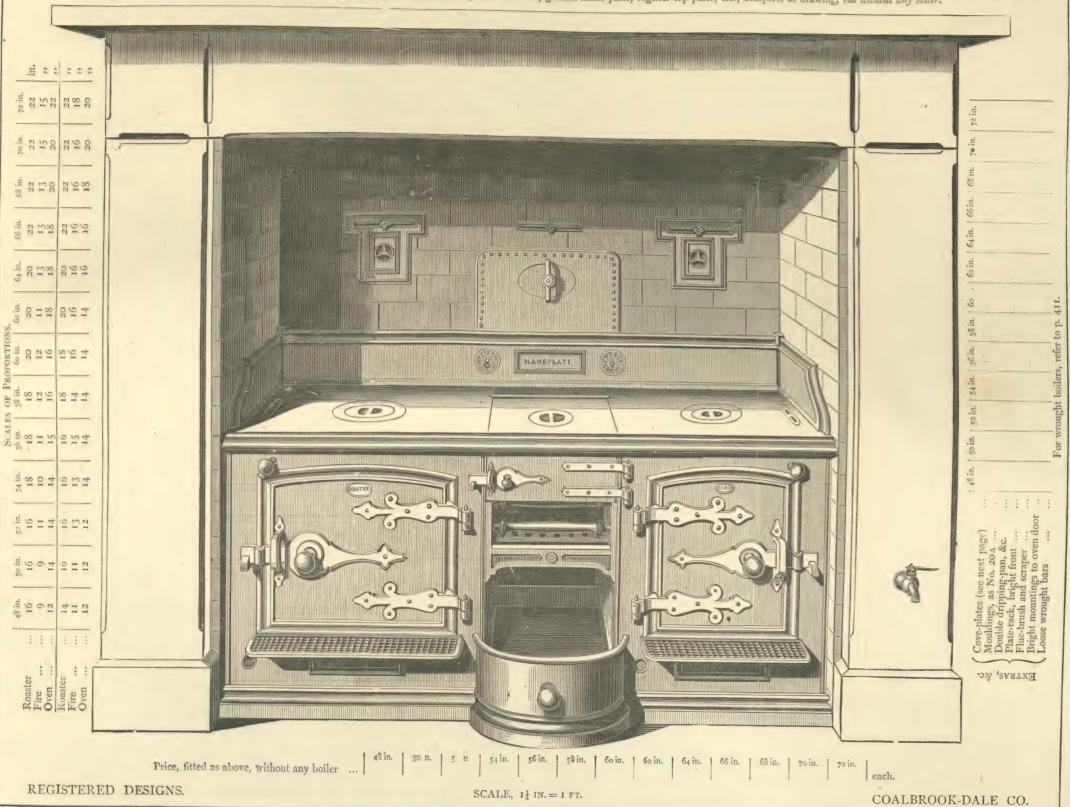
#### 20B, with Coves.

Strong Close Fire Double Oven Range, 28 in. high × 18 in. back to front, up to 4 ft. 4 in., above, 22 in. deep, fitted with strong plate-iron roaster, and strong plate-iron oven, with wrought mountings, bright knobs, brass ventilators, steam-pipes, and ventilating valves, brick-lined fires, loose cast bars, panelled coves, with flue-plates and dampers, and plate-rack, wrought sliding register top-plate, &c., complete as drawing, but without any boiler, and exclusive of chimneypiece (No. 29).



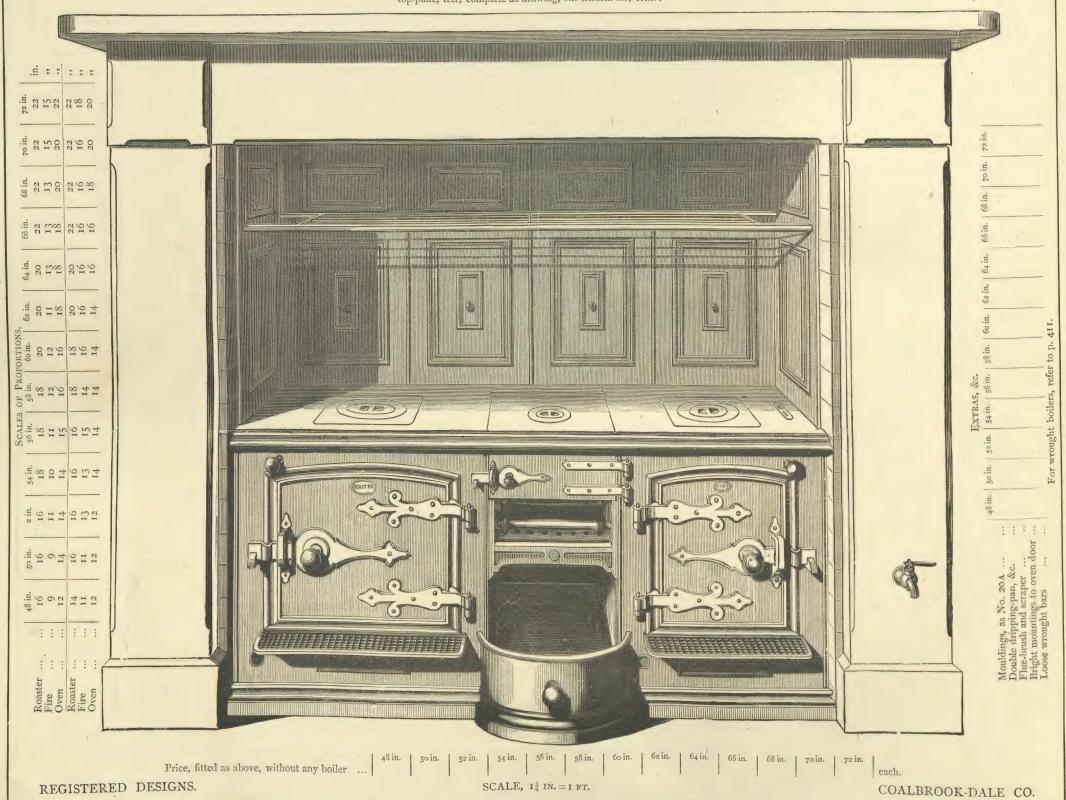
# 51, with Skirting.

Improved Strong Metal Close Fire Range, 28 in. high up to 4 ft. 4 in. × 19 deep, back to front; 30 in. high, 4 ft. 6 in. to 6 ft. × 22 in. deep, back to front, with bold bright O.G. edge to hot plate, wrought plate-iron roaster and to oven, 12 in. to 24 in. wide, with air-pipe and ventilating valves, bright banjo latches and knobs, brick-lined fires (either deep or shallow), with loose cast bars, door to fire with bright knobs, bright rests or shelves to oven and roaster, deep ashpan with bright top, skirting, flue-plates, dampers, soot-raker, ground name-plate, register top-plate, &c., complete as drawing, but without any boiler.

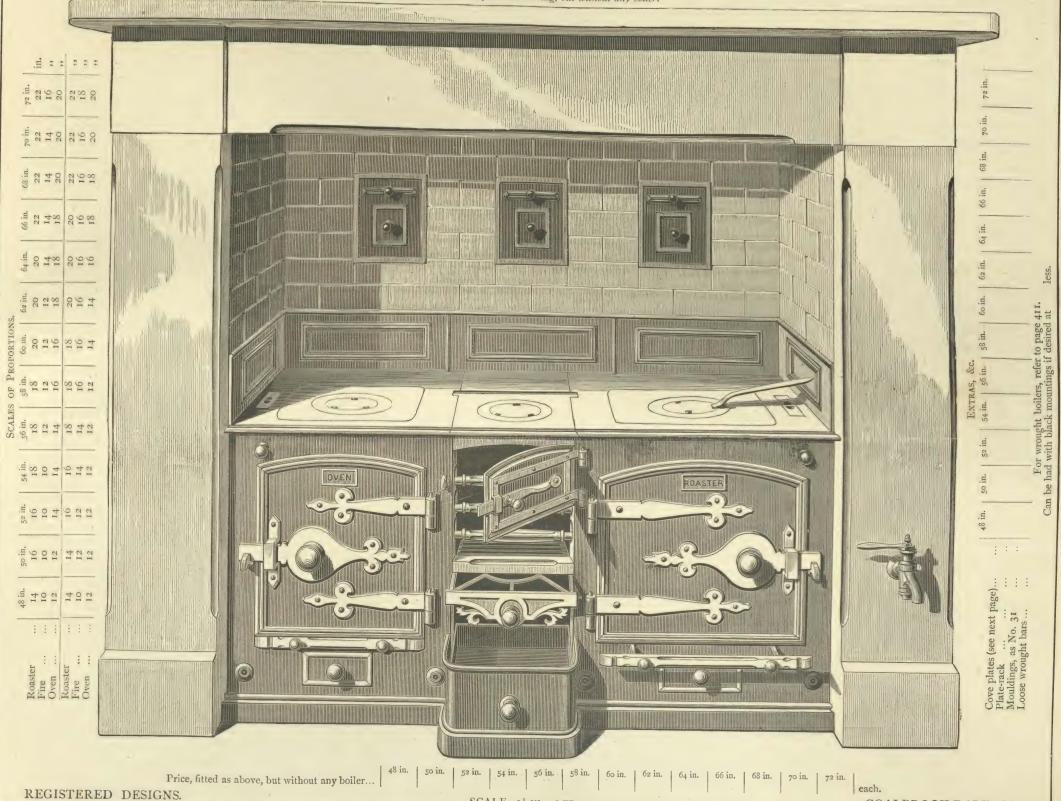


#### 51, with Coves.

Improved Strong Metal Close Fire Range, 28 in. high up to 4 ft. 4 in. × 19 in. deep back to front; 30 in. high, 4 ft. 6 in. to 6 ft. × 22 in. deep, back to front, with bold bright O.G. edge to hot plate, wrought plate-iron roaster and oven, 12 in. to 24 in. wide, with air-pipe and ventilating valves, bright banjo latches, hinges, and knobs, brick-lined fires (either deep or shallow), with loose cast bars, door to fire with bright knob, bright rests or shelves to oven and roaster, deep ashpan with bright top, panelled coves, with flue-plates and dampers, and plate-rack, soot raker, ground name-plate, register top-plate, &c., complete as drawing, but without any boiler.



Improved Strong Metal Close Fire Range, 30 in. high × 23 in., back to front, with bright edge to hot plate, wrought plate-iron, oven and roaster, 12 in. to 22 in., with improved air-pipes and ventilating valves, bright banjo mountings, with double dripping-pan, meat stand, shelf, bright wrought draw-out oven rest, brick-lined open or close fire, with loose bars, draw-slide, and ashpan; door to fire, with bright mountings, panelled hot plate for stewing or ironing, bright wrought gridiron; panelled skirting, wrought sliding register door, bright handle to lift covers, flue-brush and raker, flue-plates and dampers, complete as drawing, but without any boiler.



SCALE,  $1\frac{1}{4}$  IN. = 1 FT.

#### 32, with Coves.

Improved Strong Metal Close Fire Range, 30 in. high × 23 in., back to front, with bright edge to hot plate, wrought plate-iron oven and roaster, 12 in. to 22 in., with improved air-pipes and ventilating valves, bright banjo latch, hinges and mountings, with double dripping-pan, meat-stand, shelf, bright wrought draw-out oven rest, brick-lined open or close fire, with loose bars, draw-slide and ashpan; door to fire, with bright mountings, panelled hot plate for stewing or ironing, bright wrought gridiron; panelled coves, with flue-plates and dampers, and plate-rack, wrought sliding register door, bright handle to lift covers, flue-brush and raker, complete as drawing, but without any boiler.

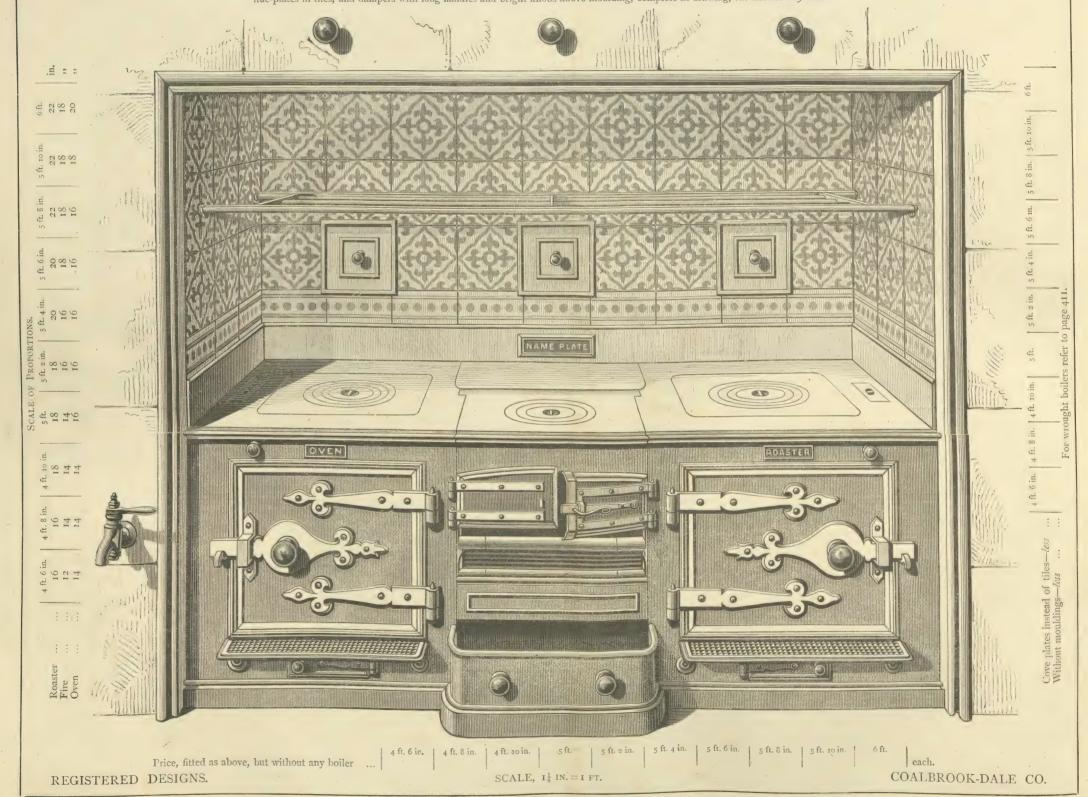


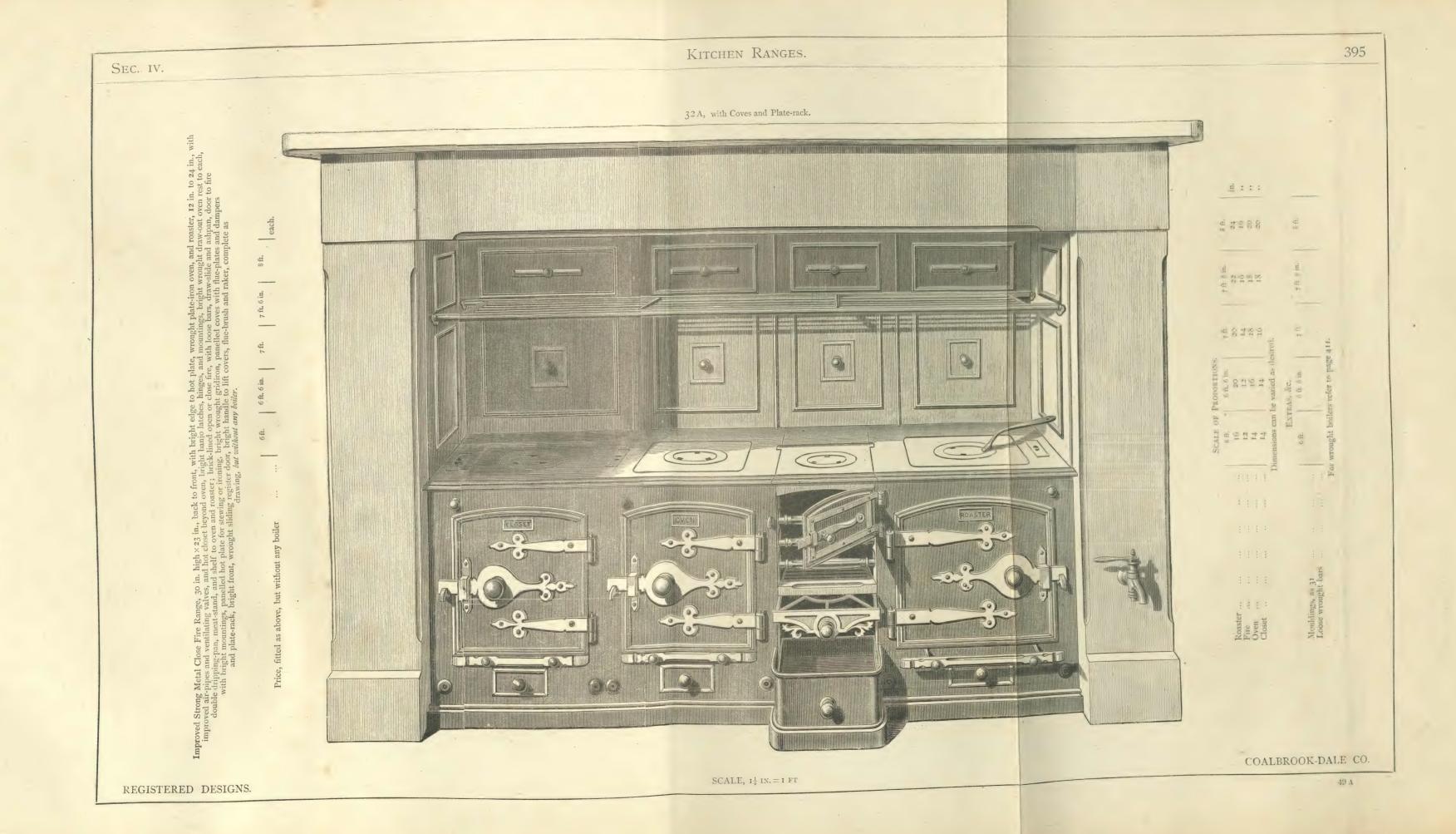
SEC. IV. KITCHEN RANGES.

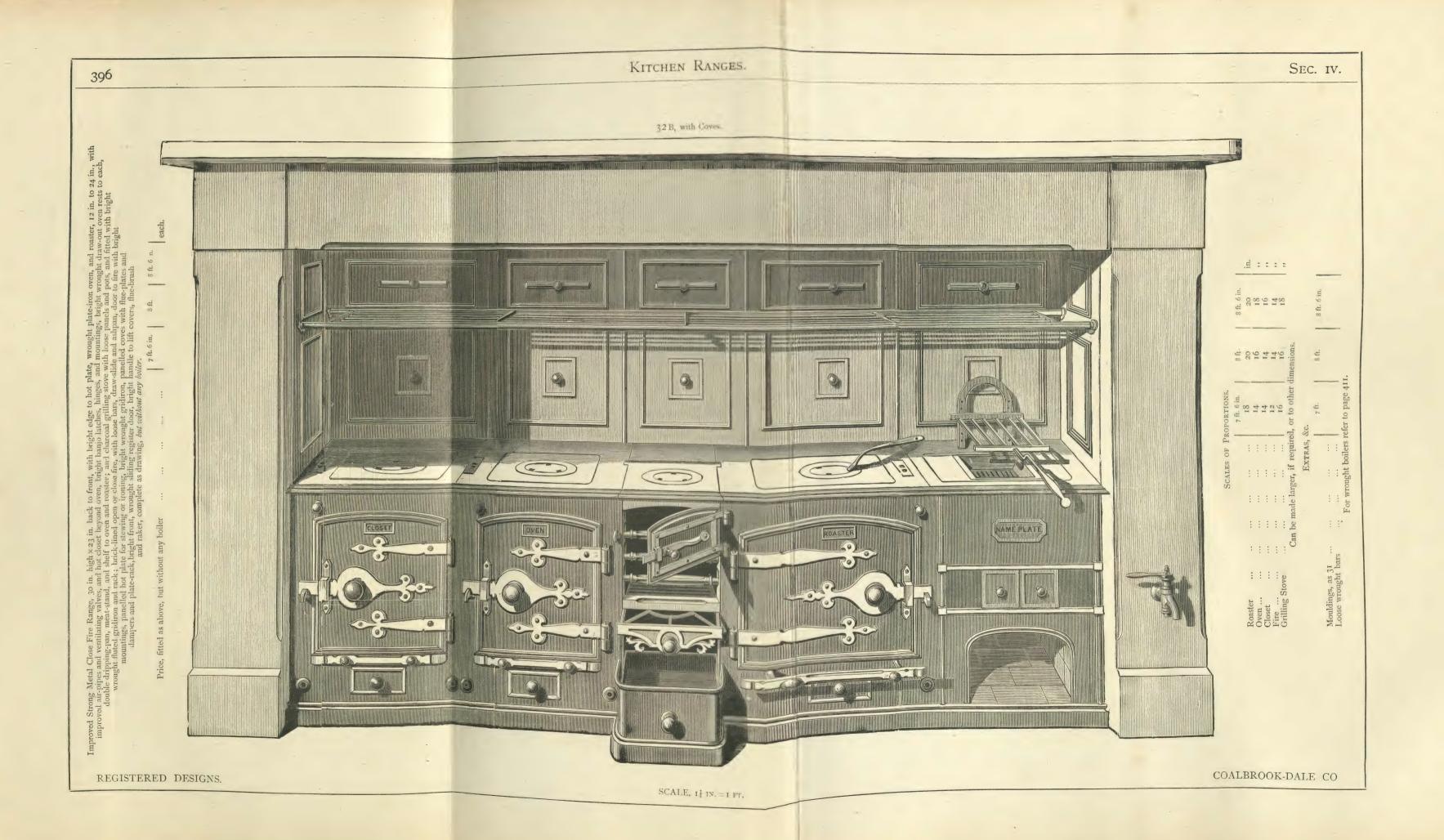
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28

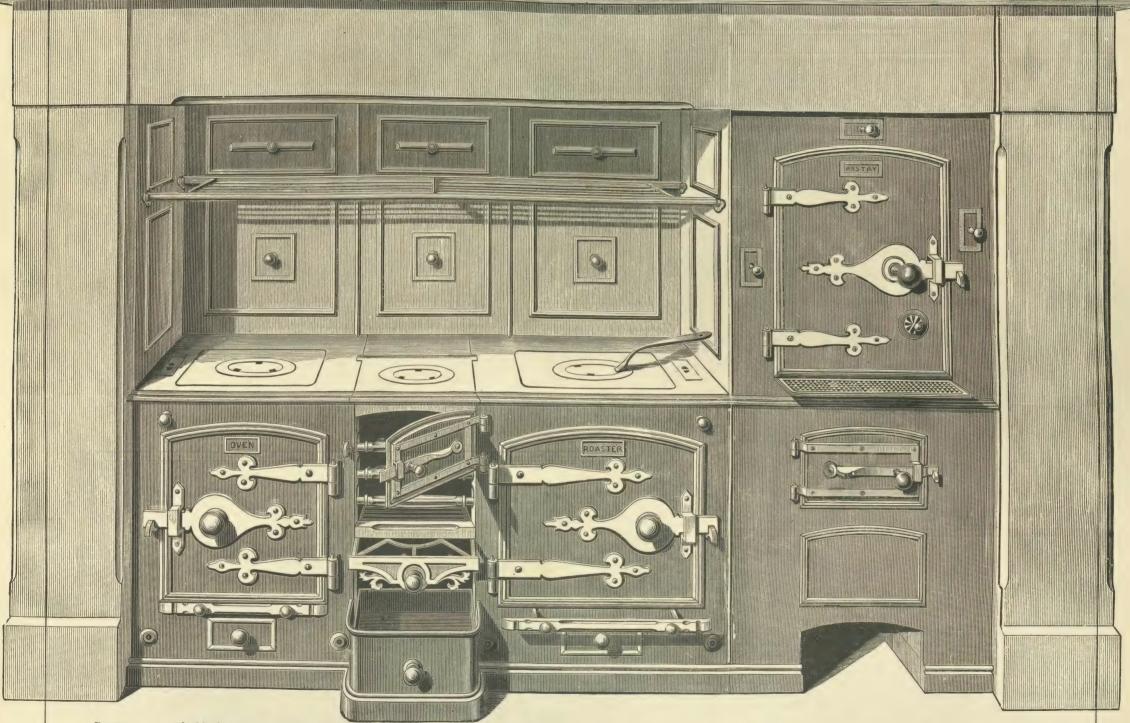
Extra Strong Metal Close Fire Range, 28 in. high × 22 in. deep, back to front, with bright edge to hot plate, wrought plate-iron roaster, fitted with roasting-rack and shelves, and wrought plate-iron oven, both fitted with ventilating pipes and air-valves, bright banjo latches, hinges, and mountings, bright oven shelves, brick-lined open or close fires, 16 in. and above, with double doors, bright mountings, loose round wrought bars, ashpan, panelled hot plate for stewing or ironing, skirting with bright edge, bright moulding round range, bright plate-rack, 8 in. Dutch tiles (60), wrought sliding register top-plate, flue-plates in tiles, and dampers with long handles and bright knobs above moulding, complete as drawing, but without any boiler.







32 C. Improved strong metal Close Fire Range, 30 in. high × 23 in. back to front, complete in every respect as No. 32, page 384, with the addition of an improved auxiliary wrought plate-iron pastry oven, with fire underneath, bright fittings to match range, &c.



Range ... ... 4 ft. 6 in. 2 ft. 2 in. 3 ft. 4 in. 4 in. 4 ft. 4 in. 4 in. 4 ft. 4 in. 4 in.

Other sizes in proportion.

For scale of proportions of range, see No. 32, page 384.

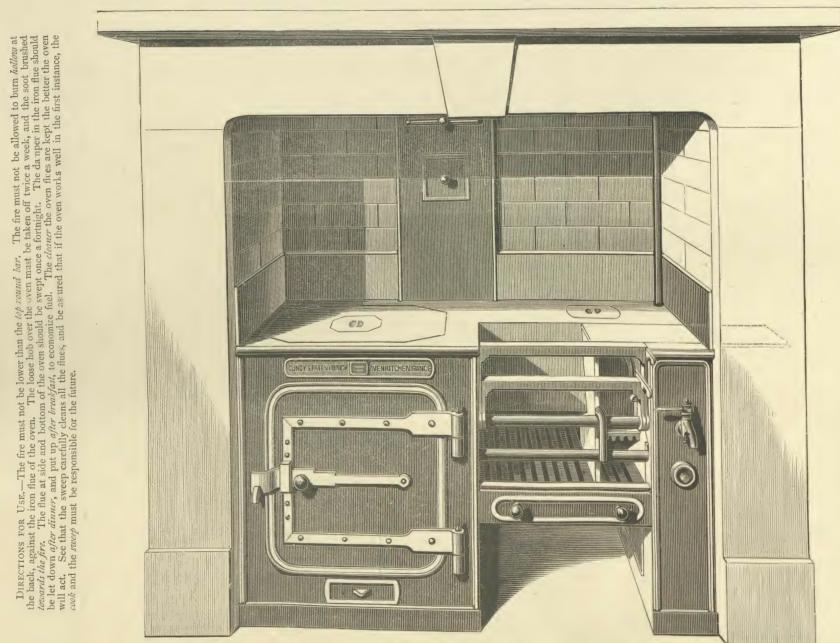
The pastry ovens are 16 × 22 in., 18 × 22 in., and 20 × 22 in., 22 × 24 in., 24 × 24 in., and the fronts may be made wider to fill openings if desired.

Extras as No. 32, page 384.

REGISTERED DESIGNS.

N.B.—The pastry oven can be fitted up as an auxiliary to Nos. 31, 32A, 32B, &c., ranges. SCALE, 1\(\frac{1}{4}\) IN. = I FT.

Patent Brick Oven Combined Open and Close Fire Range, 28 in. high × 18 in. from back to front, with brick-lined ovens, with ventilators, 16½ in. wide × 17 in. high × 15 in. deep back to front, wrought mountings, roasting fire, with wrought loose bars, winding cheek, with sliding trivet or hot plate, and double fall-down bar, draw-out slide; cast boiler, with draw-off pipe, and good brass cock; cast skirting, flue-plates, damper, and register top-plate, complete.



DIRECTIONS FOR FIXING.—Make the back hearthstone quite level each way. Fix the own first to from the face of chimney-jamb. Set the even hack until the back edge of hob touches the brickwork, brickwork, must be built inside the oven flues. Build the brickwork at the back of the ash-hole half a loft be oven, shey the top course back to the iron flue. Set the boiler down on a Welsh or Stourbridge la mortar, wedge up under the lump. The tump must be the same length as the boiler, about nine inches thick, the comer next the iron flue to be splayed four inches each way to fit the grating. Leave the boiler. Set the oven under the gathering wing of the chimney. The ranges are made right and lessace of nine inches above the top of the iron flue of the oven. The longer the iron flue the better will feet length sold with the range is usually sufficient. Fix the stone or iron lintel, under which the slice clear it about a quarter of an inch.

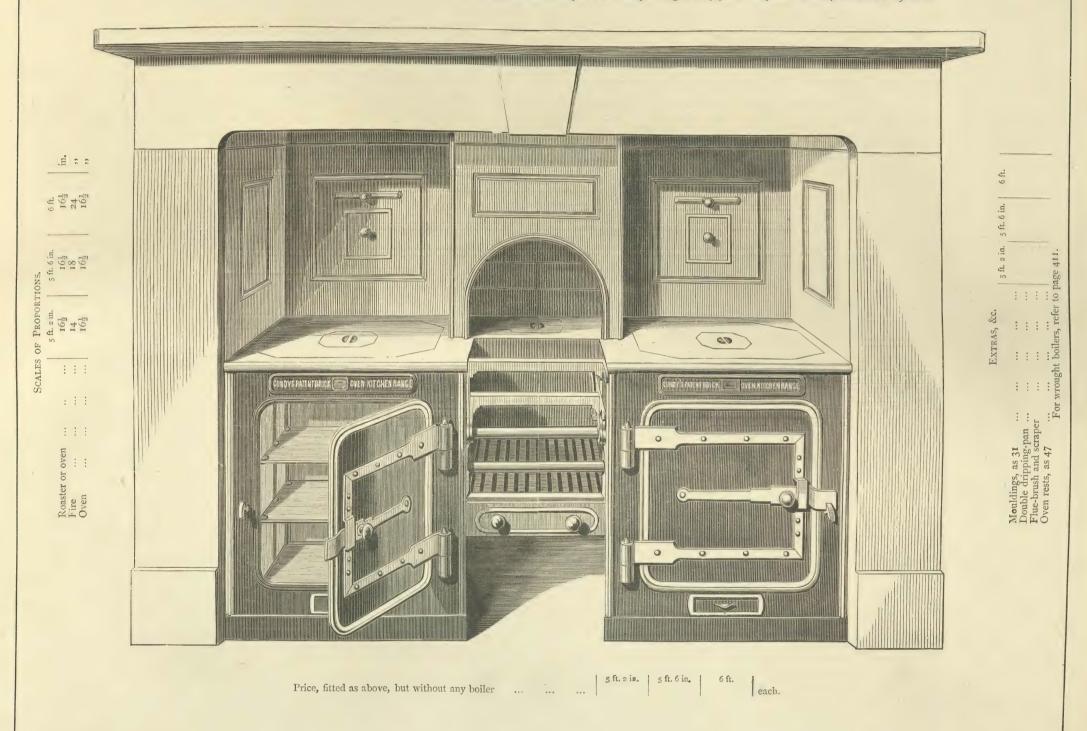
Price, fitted as above ... ... ... SCALE OF PROPORTIONS. 3 ft. 8 in. 16½ 4 ft. 6 in. 16½ 18 16½ 24 in.

EXTRAS, &c. 3 ft. 8 in. 4 ft. 6 in. 4 ft. Wrought boiler ... Cove-plates, as 53 Mouldings, as 31 ... Double dripping-pan ... Flue-brush and scraper ... Bright mountings to oven Oven rests, as 47 ...

REGISTERED DESIGNS.

SCALE, 14 IN. = I FT.

Patent Brick Oven Combined Open and Close Fire Range, 28 in. high × 18 in. from back to front, with two brick-lined ovens, with ventilator, 16½ in. wide × 17 in. high × 15 in. deep back to front, bright wrought mountings; fire with wrought loose bars and double fall-down bar, draw-out slide, panelled coves, with flue-plates and dampers, register top-plate, complete as shown, but without any boiler.

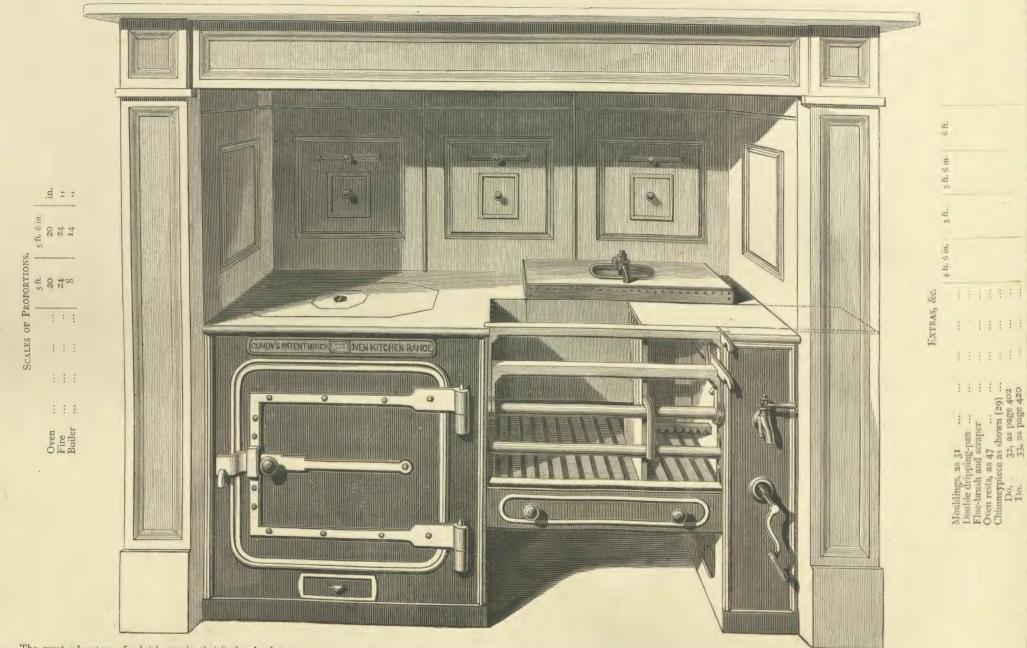


REGISTERED DESIGNS.

SCALE, 14 IN. = I FT.

53.

Patent Brick Oven Combined Open and Close Fire Range, 31 in. high × 21 in. from back to front, with brick-lined ovens, with ventilators, 20 in. × 19½ in. × 18 in. deep, bright wrought mountings; roasting fire with loose wrought bars and winding cheek, with sliding trivet or hot plate and double fall-down bar; draw-out slide, vorought boiler with draw-off pipe and good brass cock, panelled coves, with flue-plates and dampers, and register top-plate, complete, exclusive of chimneypiece (29).



The great advantage of a brick oven is, that it absorbs the steam given out by bread or meat in the process of baking; consequently the latter is totally free from the disagreeable flavour too evident in meat baked in an hot plate of the most perfect kind, the flue passes under it and all round the oven, thereby heating it equally and thoroughly all over. This range can be made with an oven on each side, and can be fitted with all the usual cooking are carried up the chimney), and a great saving of fuel, the consumption being at least one-third less.

Price, fitted as above, exclusive of chimneypiece ... ... | 5 ft. 6 in. | each

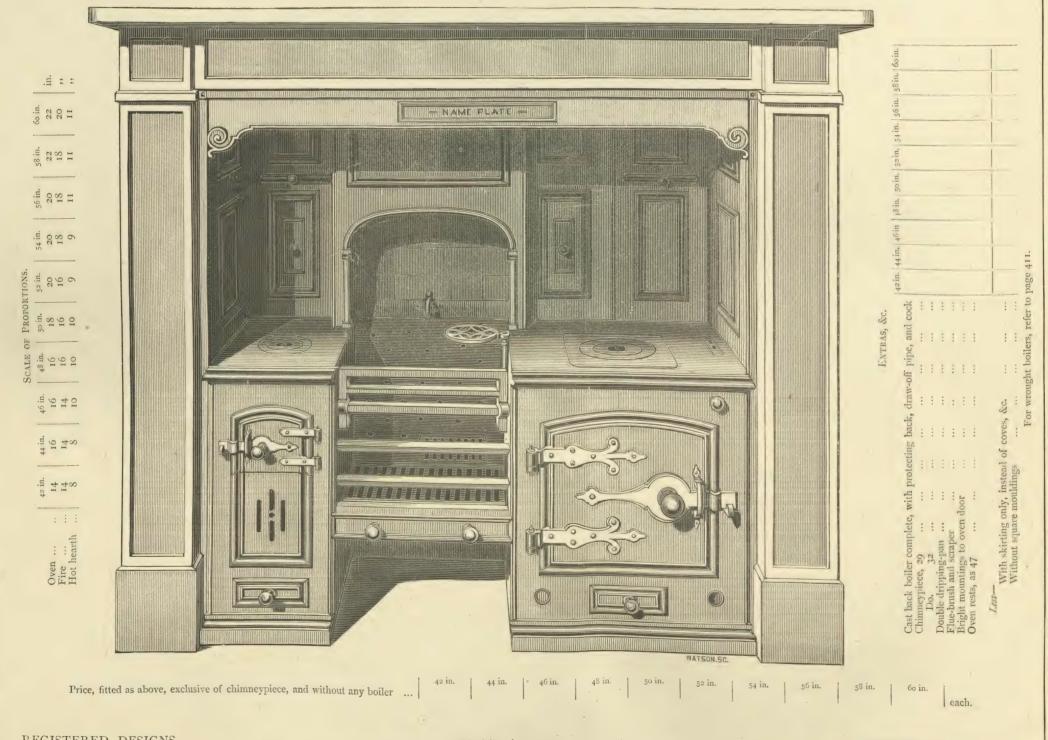
REGISTERED DESIGNS.

SCALE, 11 IN. = 1 FT.

SEC. IV. KITCHEN RANGES. 401 REGISTERED DESIGNS. SCALE, I IN. I FT. COALBROOK-DALE CO.

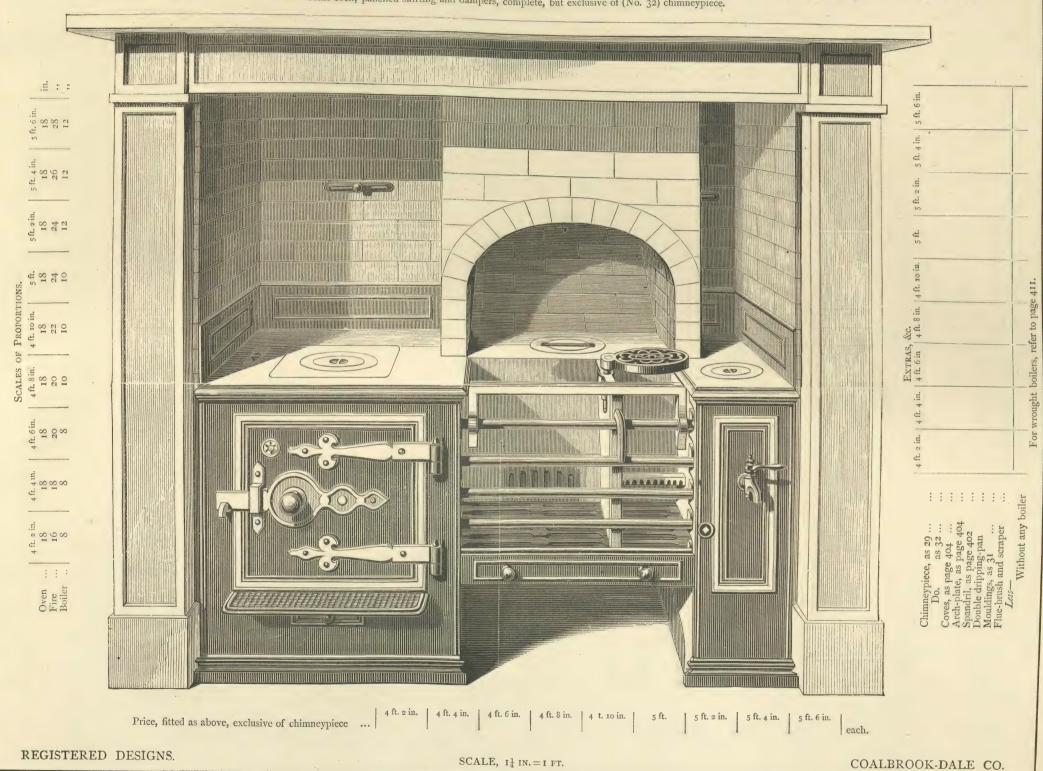
### 59, with Coves, &c.

Improved Strong Metal Kitchen Range, to 4 ft. 3 in. 28 in. high x 19 deep, back to front; 4 ft. 6 in. to 5 ft., 30 in. high x 22 in. deep, back to front, with bold O.G. edge to hot plate; hot hearth, wrought plate-iron oven 12 in. to 22 in. wide, with air-pipes and ventilating valves, bright banjo latch and knob, the oven heated as a close fire range, forming hot plate on top; fire with wrought square bars and fall-bar, draw-out slide; hot hearth with door, and rings and covers, panelled coves, with dampers and arch-plate, bright square moulding round range and front spandril, complete, exclusive of chimneypiece (No. 32), and without any boiler.



42, with Skirting. "The London Range."

Improved Strong Metal Kitchen Range, 30 in. high × 22 in. deep, back to front, bright edge to hot plate, wrought plate-iron oven, heated all round as a close-fire range, forming hot plate on top, with ventilators, &c., and oven rests, bright mountings to oven; fire with wrought loose bars and fall-bar, loose bars for bottom grate, draw-out slide, winding cheek and trivets; cast L boiler with protecting back, steam-pipe, and good brass cock, panelled skirting and dampers, complete, but exclusive of (No. 32) chimneypiece.

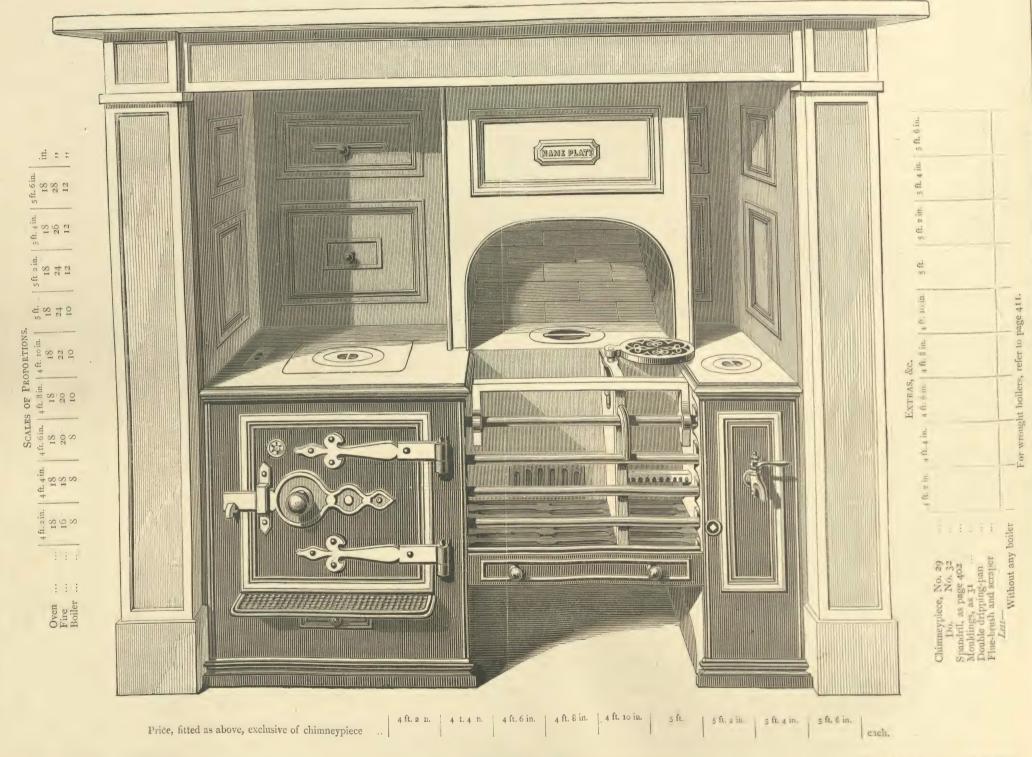


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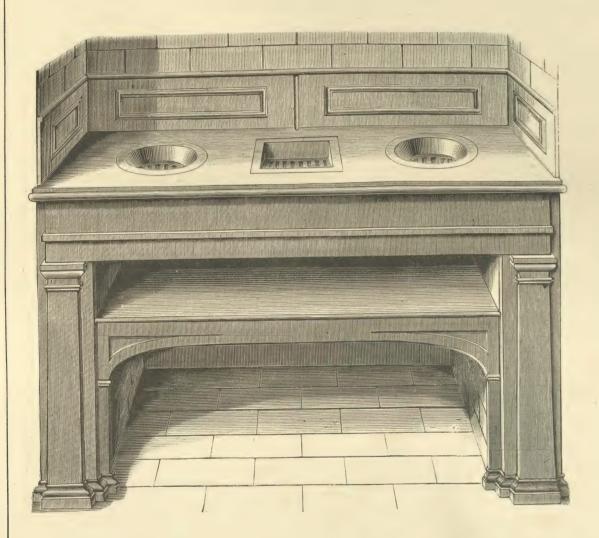
42, with Coves.

"The London Range."

Improved Strong Metal Kitchen Range, 30 in. high × 22 in. deep, back to front, bright edge to hot plate, wrought plate-iron oven, heated all round as a close-fire range, forming hot plate on top, with ventilators, &c., and oven rests, bright mountings to oven; fire with wrought loose bars and fall-bar, loose bars for bottom grate, draw-out slide, winding cheek and trivets; cast L boiler with protecting back, steam-pipe, and good oven rests, bright mountings to oven; fire with wrought loose bars and fall-bar, loose bars and dampers, and arch-plate, complete, but exclusive of (No. 32) chimneypiece.



49.
Charcoal Cooking Stove, 32 in. high × 22 in. deep, back to front, with three charcoal pots, fitted in hot dresser plate, with shelf under supported on brackets, with panelled skirting, &c., complete.



Price, fitted as above ... ... ...

This stove can be fitted with a greater or less number of pots, and the position of them may be varied, if desired.

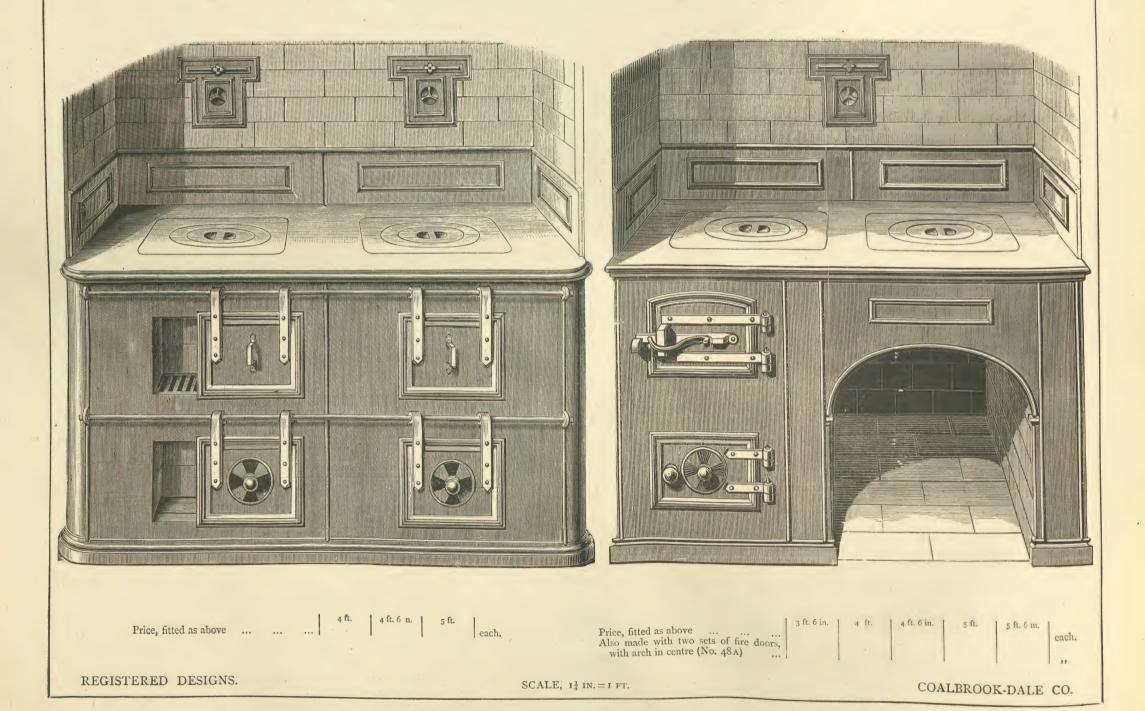
Wrought sliding gridirons, as shown at page 396, each extra.

50.

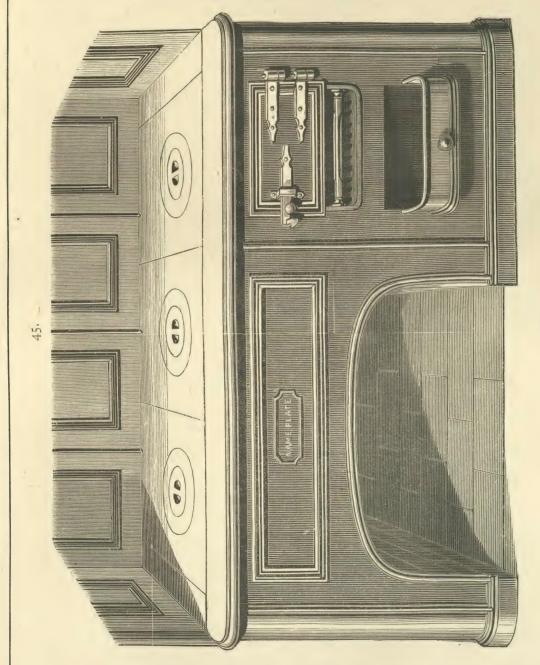
Strong Metal Double Hot Hearth and Front, 29 in. high × 24 in, deep, back to front, with sliding fire doors and sliding ash doors, wrought bands and rods; rounded corner front, panelled hot plate or dresser, with rings and covers, panelled skirting, two flue-plates and dampers, complete.

48.

Single Hot Hearth and Front, 29 in. high × 24 in. deep, back to front, with fire door, wrought mountings and ash door; with arch-panelled hot plate or dresser, with rings and covers; panelled skirting, flue-plate and dampers, complete.



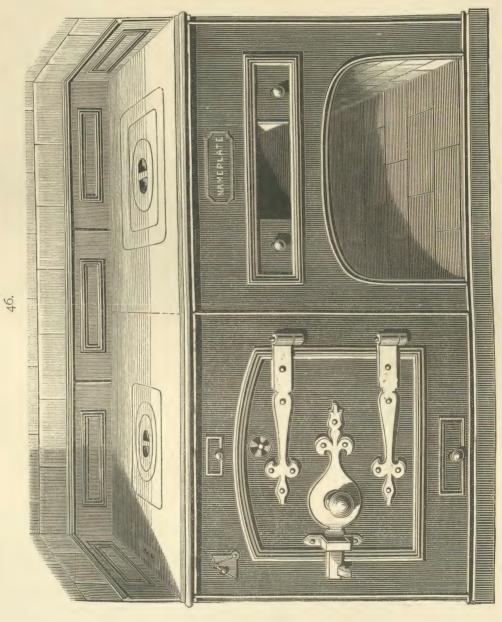
Strong Metal Hot Hearth and Front, 29 in. high × 35 in. deep, back to front, with brick-lined fire, with door and ashpan; arch at side, rounded corner front, panelled hot plate or dresser, with rings and covers, panelled coves, with flue-plates and dampers, complete.



4 ft. 6 in. 5 ft. 5 ft. 6 in. Price, fitted as above each. Without coves,

46.

Strong Metal Oven and Hot Hearth and Front, 30 in. wide × 24 in. deep, back to front, with oven; bright mountings, with ventilator, and heated as a close-fire range oven, sliding fire doors, with arch under panelled hot hearth or dresser, with rings and covers, panelled skirting, flue-plates and dampers, complete.



4 ft. 6 in. Price, fitted as above ... ...

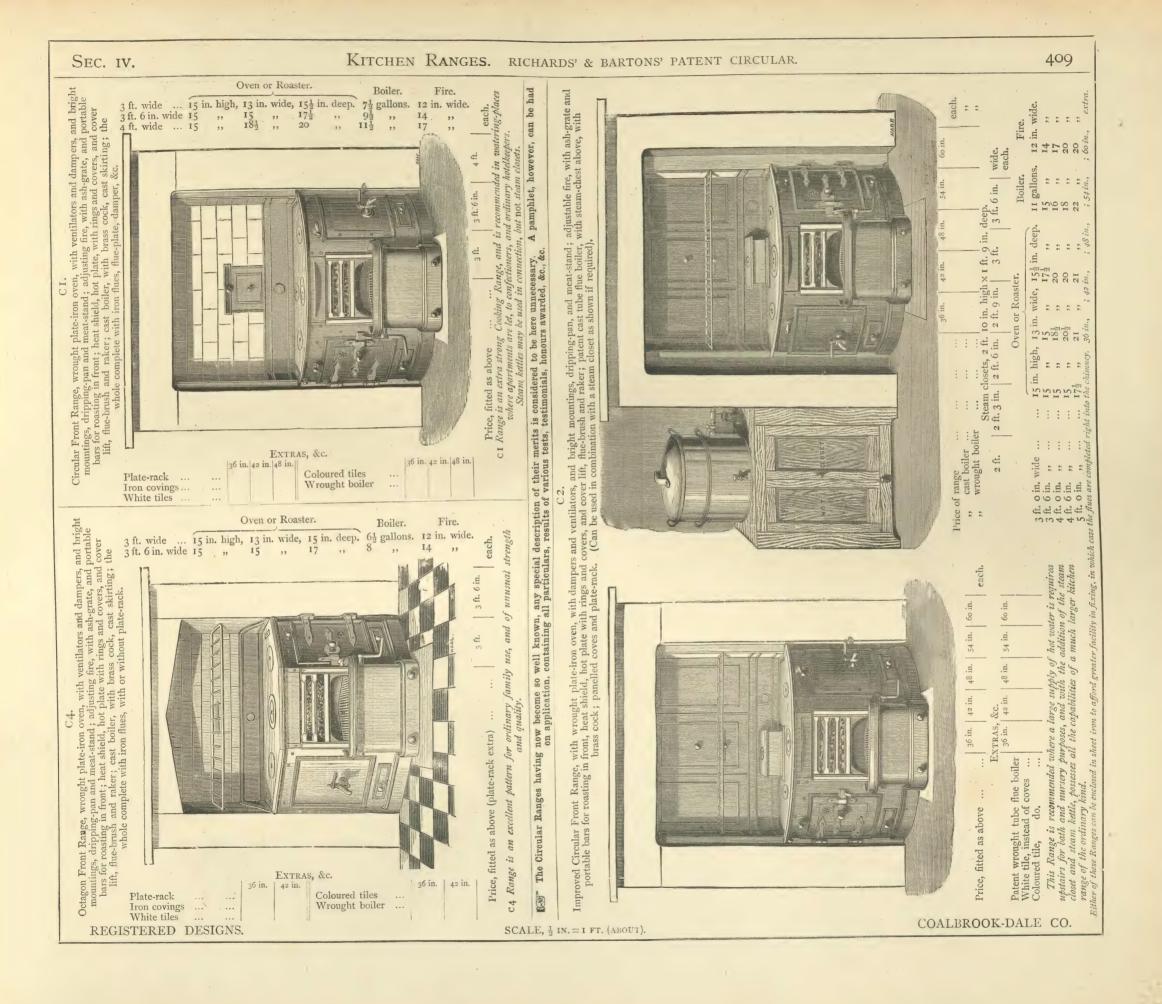
REGISTERED DESIGNS.

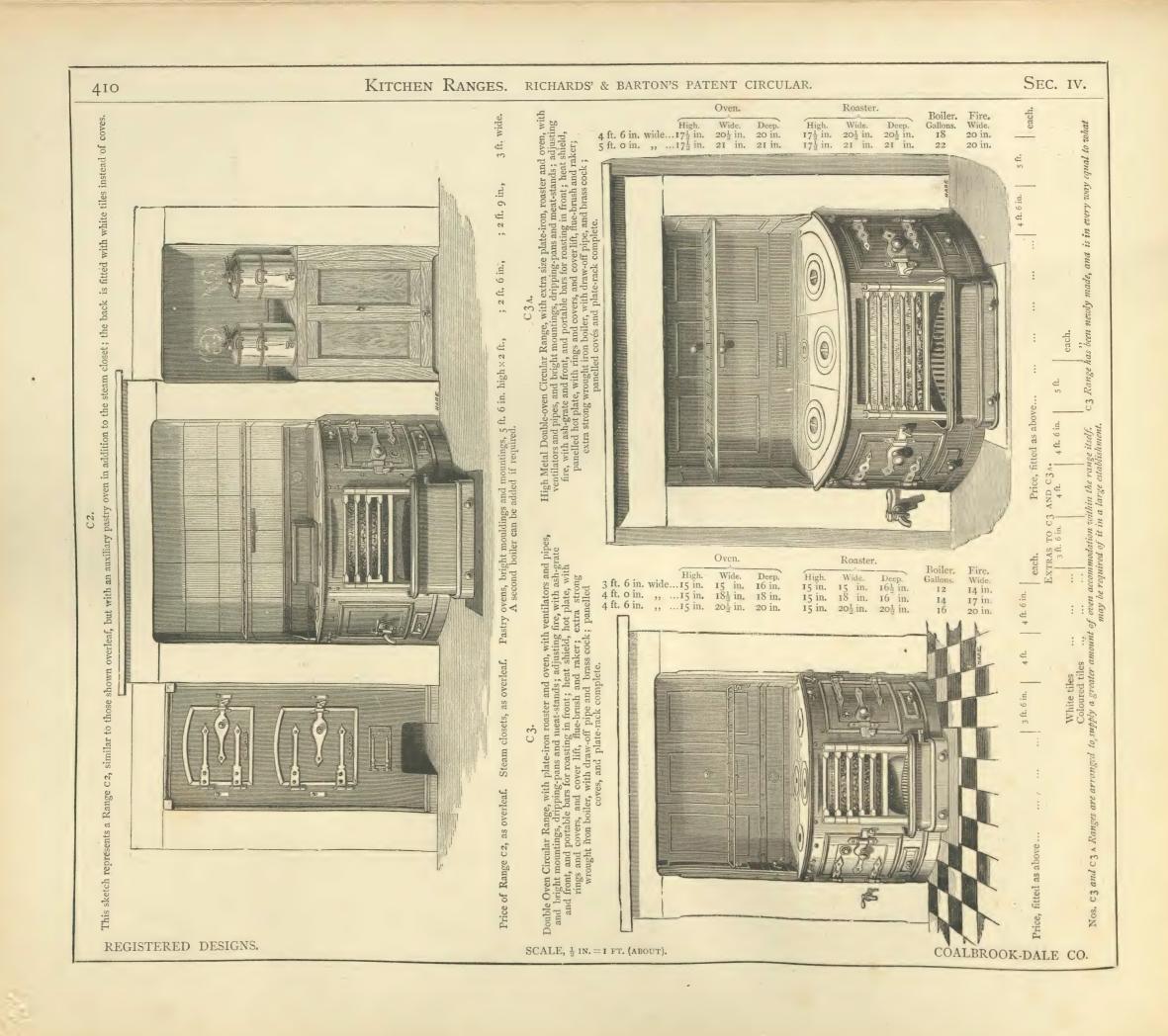
SCALE,  $1\frac{1}{4}$  IN. = I FT.

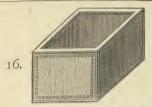
HOT HEARTHS OR HOT DRESSERS, &c.

SEC. IV.

408







Suitable for ranges 12, 15, 56, 34, 20, 200, 200, 31, 47, &c., per cwt. 

Suitable for ranges as No. 16, per cwt.

For 9 10 11 12 13 13 14 boiler front.  $7 \times 16 \times 13^{\frac{1}{2}} \times 16 \times 14^{\frac{1}{2}} \times 16$ 

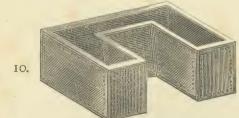


Suitable for Ranges Nos. 12, 15, 56, 1, 3, 201, 47, &c., per cwt. For 14 | 16 | 18 | 20 | 22 | 24 | in. fires.

The proportions vary for the different ranges, and consequently the weights; the above weights are calculated for the most ordinary kind, and about 10 in. to 11 in. deep.



With cover and manlid for pressure, for Ranges as No. 9, per cwt. For 14 | 16 | 18 | 20 | 22 | 24 | 19. The proportions vary for the different ranges, and consequently the weights; the above weights are calculated for the most ordinary kind, and about 10 in. for 11. deep.



Suitable for Ranges 40, 40A, &c.

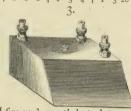
For 30 | 32 | 34 | 36 | 38 | 40 | 42 | in. long.

1 2 26 | 1 3 8 | 1 3 18 | 1 3 26 | 2 0 6 | 2 0 14 | 2 0 22 |

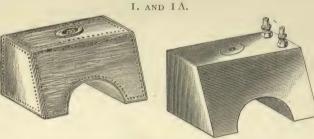
The proportions vary for the different ranges, and consequently the weights; the above weights are calculated for the most ordinary kind, and about 10 in. to 11 in. deep.



For fixing at back of skirting or coves, see pages 379 and 381, suitable for Ranges 20B, 51, 32, 28, 20C, 20D, &c.  $\begin{vmatrix} 24 \times 15 \times 8 & 24 \times 18 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 12 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8 \\ 1 & 0 & 18 \end{vmatrix} \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 21 \times 8$ 



For fixing at back of fire underneath hot plate, suitable for Ranges 20 A, 



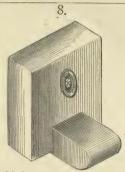
As No. 3, but with channels underneath, per cwt. Same sizes and about same weights as No. 3.



May be used as a supplementary bath boiler to any range,  $\begin{bmatrix} 14 \times 7 \times 13 \\ 0 & 2 & 18 \end{bmatrix}$   $\begin{bmatrix} 15 \times 7 \times 14 \\ 0 & 2 & 25 \end{bmatrix}$   $\begin{bmatrix} 17 \times 7 \times 15 \\ 0 & 3 & 6 \end{bmatrix}$   $\begin{bmatrix} 19 \times 7 \times 17 \\ 0 & 3 & 17 \end{bmatrix}$  at bottom, tapering 2 in. to top.



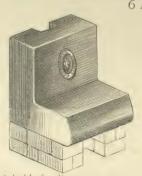
May be used as a supplementary bath boiler to any range, or as a side-pressure boiler in place of No. 16.  $7 \times 12 \times 9$  |  $8 \times 13 \times 9$  |  $9 \times 14 \times 9$  |  $10 \times 15 \times 9$  | deep.



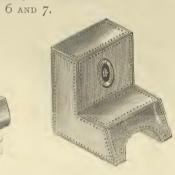
For fixing at back of skirting or coves, see pages 379 and 381, suitable for Ranges 20B, 51, 32, 28, &c., or 20C or 20D.  $\begin{vmatrix} 24 \times 15 \times 8 & 24 \times 18 \times 8 \\ 1 & 2 & 2 \end{vmatrix} \begin{vmatrix} 24 \times 18 \times 8 & 24 \times 21 \times 8 \\ 1 & 2 & 2 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 8 & 24 \times 24 \times 9 \\ 1 & 3 & 22 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 9 & 24 \times 21 \times 9 \\ 2 & 0 & 26 \end{vmatrix} \begin{vmatrix} 24 \times 21 \times 9 & 24 \times 21 \times 9 \\ 2 & 2 & 18 \end{vmatrix}$  front to back.



Suitable for Ranges 20B, 51, 32, 32A, 32B, 28, &c., per cwt. 



Suitable for Ranges 20 B, 51, 32, 32 A, 32 B, 28, &c., Same sizes and about same weights as No. 5. I2 AND I2A.





Suitable for Nos. 12, 15, 18, 56, 60, &c.,

bottom, top.

19×13×11 7

1 0 24  $\begin{bmatrix} 23 \times 13 \times 11 \times 7 \\ 1 & 1 & 16 \end{bmatrix} \times \begin{bmatrix} 28 \times 14 \times 12 \times 8 \\ 1 & 2 & 7 \end{bmatrix} \times \begin{bmatrix} 31 \times 15 \times 12 \times 8 \\ 1 & 3 & 18 \end{bmatrix} \times \begin{bmatrix} 34 \times 15 \frac{1}{2} \times 12 \times 8 \\ 2 & 0 & 5 \end{bmatrix} \times \begin{bmatrix} 38 \times 16 \frac{1}{2} \times 12 \times 8 \\ 2 & 1 & 10 \end{bmatrix}$ 

Any of these Boilers can be made either riveted or welded at same price per cwt., weight of welded slightly less than riveted.

All boilers proved to 200 ft. vertical pressure = to 45 lbs. per square inch.

The above Boilers can be made to any other sizes than those given, and also boilers of any other required form.

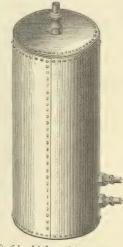
Brass connections and fittings (with the exception of manlids) are in all cases extra.

I 3. Cold Water Cistern.



Can be made any size.

I7.
Round Circulating Cylinder.



18.
Oval Circulating Cylinder.

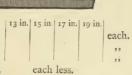


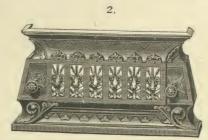
From 3 ft. 6 in. high  $\times$  18 in. diam., each. ,, 4 ft. 0 in. ,,  $\times$  20 ,, ,, 4 ft. 6 in. ,,  $\times$  20 or 22 ,, ,, Can be had in galvanized iron or copper.

# ASHES GUARDS.



Black, brightened top
Berlin black, polished
Do. steel knobs ... Without knobs,





Black, brightened top
Berlin black, polished
Do. steel knobs ... Without knobs, each less,

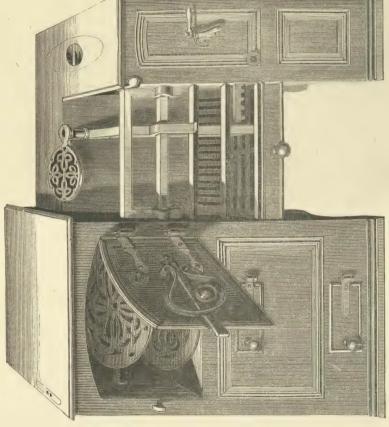


each. Black, brightened top
Berlin black, polished
Do. steel knobs each. Without knobs,

\*\* Self-acting Range."

Strong Self-acting Kitchen Range, 24 in. high up to and including 4 ft.; 26 in. high, also 4 ft. and up to 5 ft.; oven (on either hand, with flue underneath), back boiler with protecting back, brass cock; wrought bars, with fall-bar, and winding cheek and trivet, and draw-out slide; bright mountings to oven door, revolving shelves in ditto.

SCALES OF PROPORTIONS. Oven ... Fire ... Boiler ... 14 10 9 14 14 8 14 16 9 •••



EXTRAS, &c.

Skirting ... ... ... ... ... Coves and arch-plate ... ... ... ... ... ... Less—

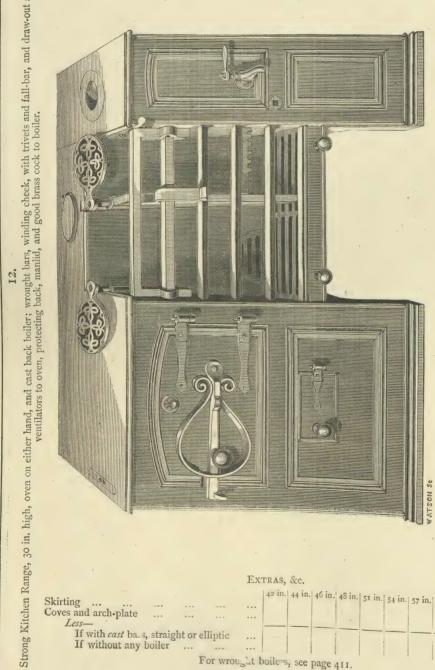
If with cast bars, straight or elliptic If without any boiler ... ...

For wrought boilers, refer to page 411.

| 36 in. | 39 in. | 42 in. | 45 in.

Price, fitted as above

s and					Sca	LES OF	PROP	ORTION	vs.			,		
and, bright fittings	Oven Fire Boiler front Hot hearth	***	***	42 in.   14 14 9	44 in. 14 16 9	46 in. 14 18 9	48 in. 16 18 9	51 in. 16 20 10	54 in. 16 22 11	57 in. 16 24 12	60 in. 18 24 13	66 in. 18 20 11 12	72 in. 18 22 11 12	in.



For wrought boilers, see page 411.

Skirting ...

Coves and arch-plate ... ...

Less—

If with east ba. s, straight or elliptic

If without any boiler ...

For wro

bove ... Strong hot hearths and fronts, which may be added to this range.

Strong hot hearths and fronts, which may be added to this range. Price, fitted as above

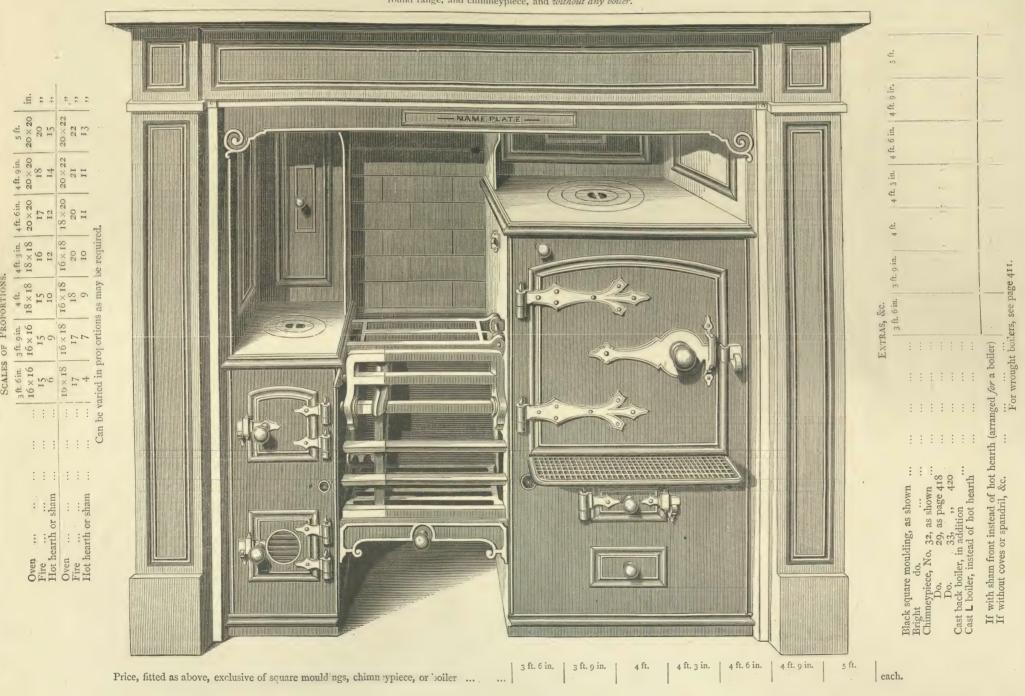
EXTRAS, &c. | 42 in. | 44 in. | 46 in. | 48 in. | 57 in. | 54 in. | 57 in. | 60 in. | 66 in. | 72 in. |

SCALE, 14 IN. = 1 FT.

56.

The Lancashire Range.

Strong Metal Lancashire Range, 28 in. high on stove or sham side, with cast oven, with arch top and bottom, and saddle under, with shelves, &c., fitted with bright bands and bright banjo latch, ventilating pipes and valves, bright oven rest, with fire and soot doors under, ring and covers on top, bold O.G. bright edge round hobs; wrought bars, round or square, bright ends, with deep fall-bar, bright falling crow and winding cheek, draw-out stand, bright mountings throughout; hot hearth and front, with fire doors and cleaning door, with coves, smoke-plate, spandril, and name-plate (ground bright), exclusive of square mouldings round range, and chimneypiece, and without any boiler.



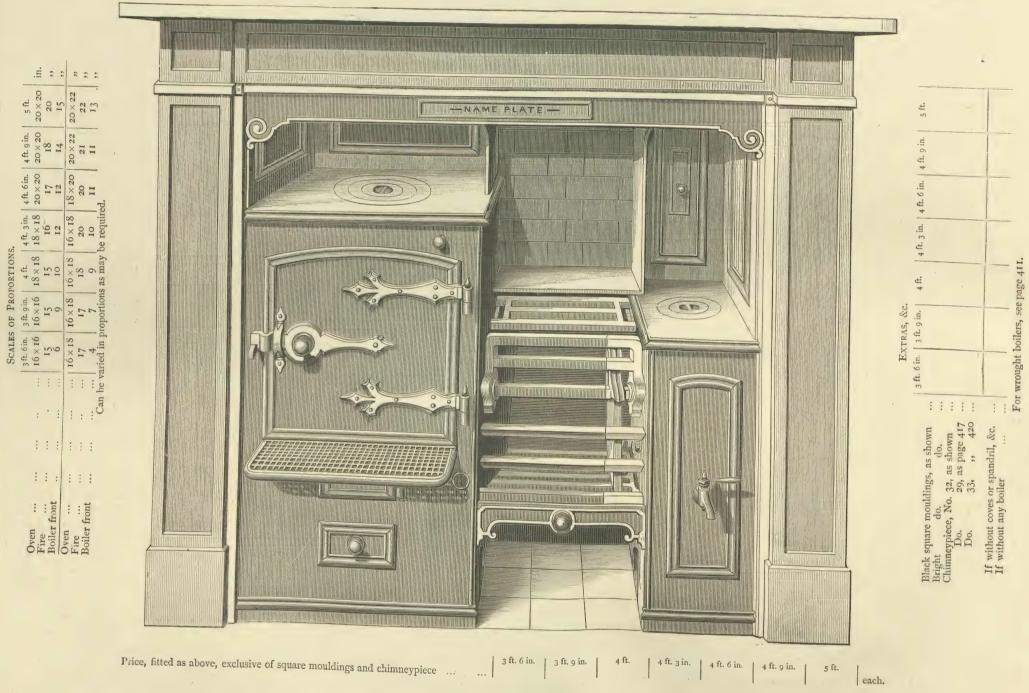
REGISTERED DESIGNS.

SCALE, 11 IN. = I FT.

# 56, with Boiler.

# The Lancashire Range.

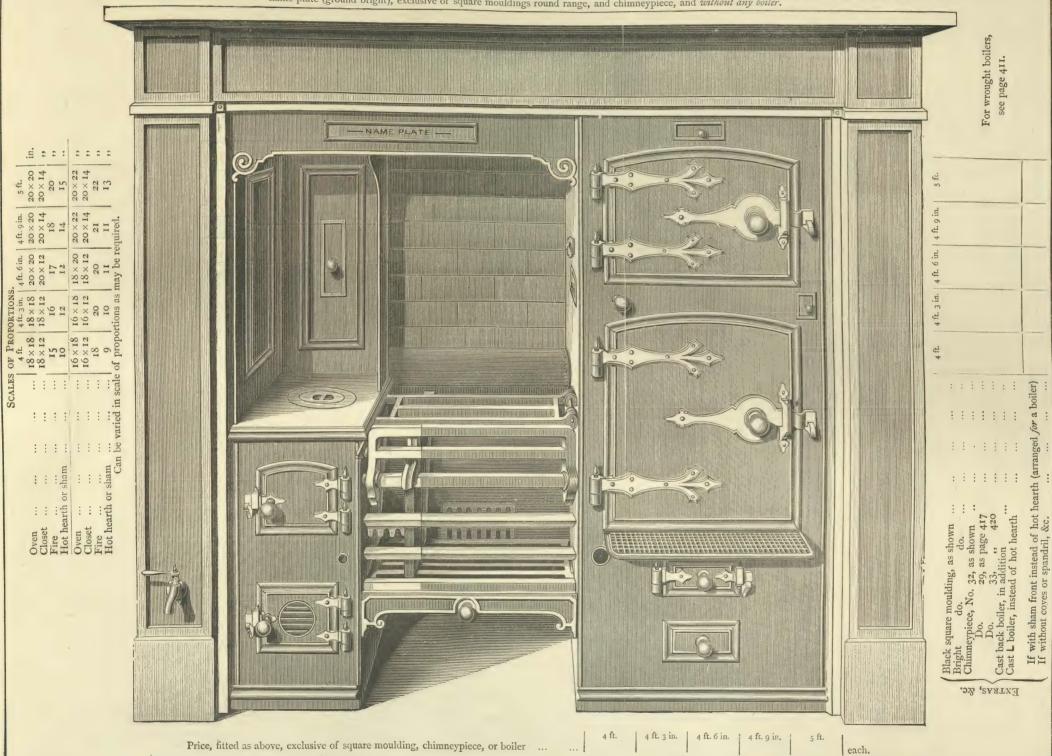
Strong Metal Lancashire Range, 28 in. high on boiler side, with cast oven, with arch top and bottom, and saddle under, with shelves, &c., fitted with bright bands and bright banjo latch, ventilating pipes and valves, bright stand, bright mountings throughout; cast L boiler, with protecting back and good brass cock, with coves, smoke-plate, spandril, and name-plate (ground bright), exclusive of square mouldings round range, and chimneypiece, as shown.



60.

The Lancashire Range. Double Oven.

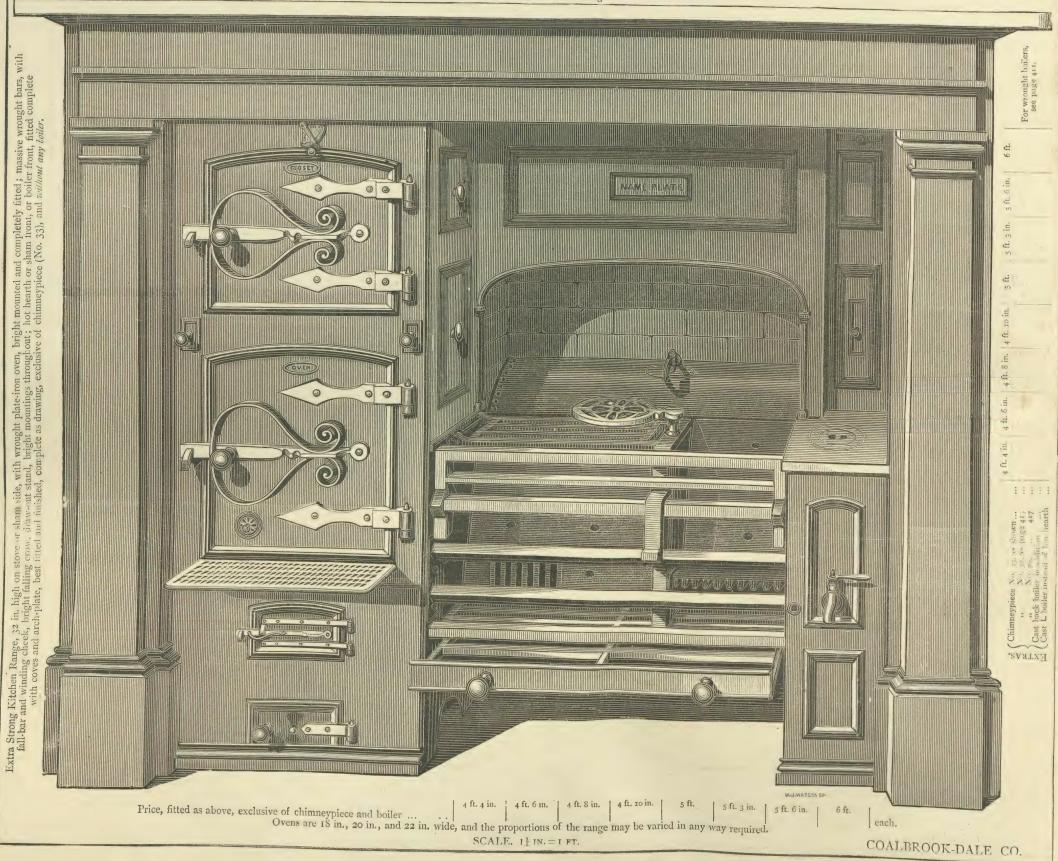
Strong Metal Lancashire Range, 28 in. high on stove or sham side, with cast oven, with arch top and bottom, and saddle under, with shelves, &c., fitted with bright bands and bright banjo latch, ventilating pipes and valves, bright oven rest, with fire and soot doors under, with wrought plate-iron, hot closet above, with shelf, ring and covers on top, bold O.G. edge (bright) round hobs; wrought bars, round or square, bright ends, with deep fall-bar, bright falling crow and winding cheek, draw-out stand, bright mountings throughout; hot hearth and front, with fire doors and cleaning door, with coves, smoke-plate, spandril, and name-plate (ground bright), exclusive of square mouldings round range, and chimneypiece, and without any boiler.

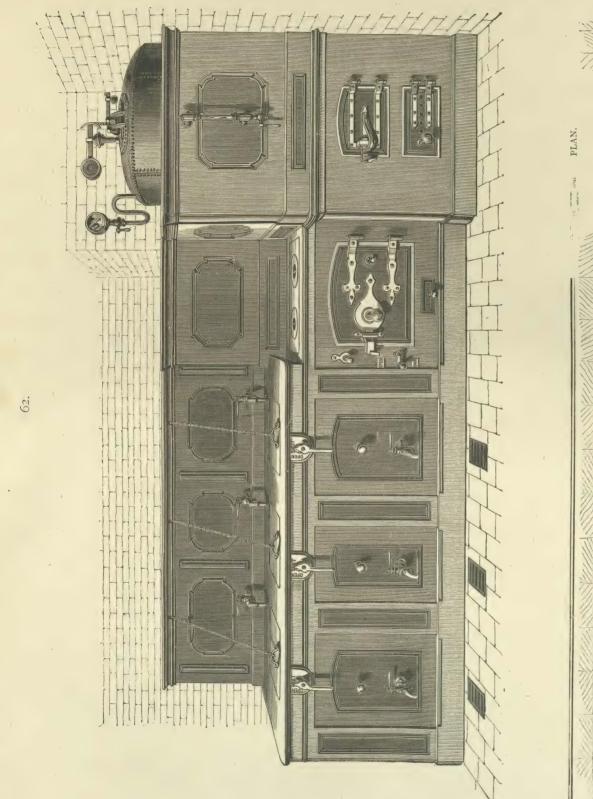


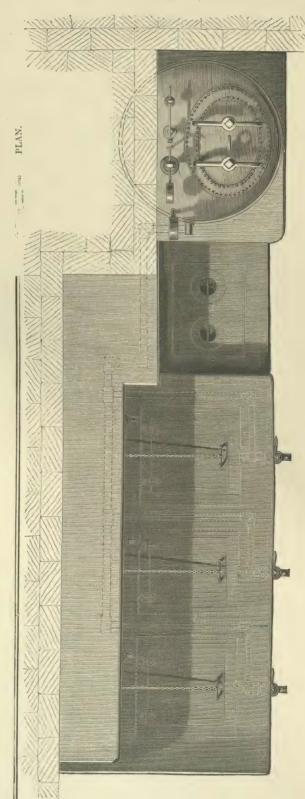
REGISTERED DESIGNS.

SCALE,  $1\frac{1}{4}$  IN. = I FT.

18. The Coalbrook-dale Range.







REGISTERED DESIGNS.

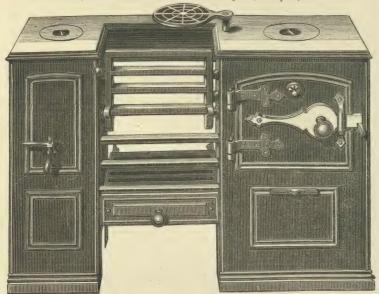
SCALE, 5 IN. = I FT.

426 COOKING RANGES, &C.

SEC. IV.

57.

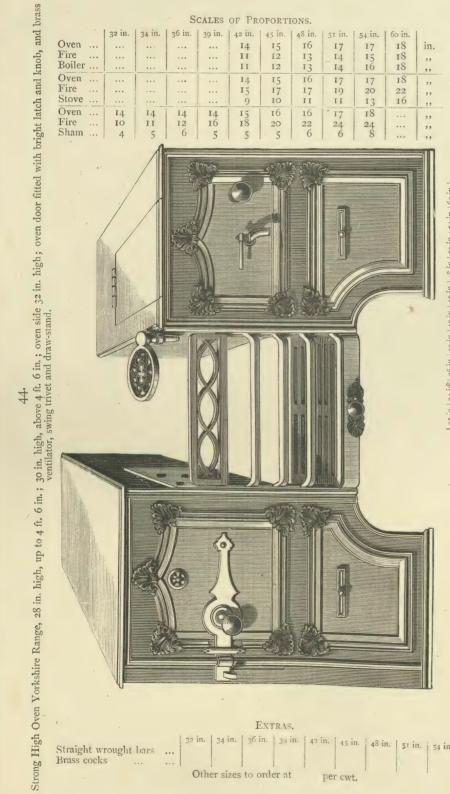
Cambrian Cottage Range, 24 in. high × 14 in. deep, back to front, up to 3 ft. 3 in.; 3 ft. 6 in. and above, 26 in. high × 16 deep, back to front; 12 in. to 16 in. cast oven on either hand, with bright banjo latch and brass ventilator; cast side boiler, with brass cock; wrought bars, with deep fall-bar, and draw-out slide, trivet, back plate, dampers, &c.



	1 30 in.	33 in.	36 in.	39×24 in.	42 in.	45 in.   4	8 in.	51 in.	54 in.		
Price—Oven and shar	m									each.	
Oven and boil				İ						>>	
	AND SHAM.					OVEN	AND	Boili	ER.		
[30 in.]33 in.]36 in.]	30 X 24 in. 42 in.	45 in.'	48×25 in.		36 n.	39×24 in.	42 in.	45 in. 4	8 in. 51	in. 54×26 in.	1
			16	Oven	12	14	14		16 I		1
01011 111 12	12 14		14	Fire	12	12	12	12	14 1	5 16	
Sham 3 3 6	7 8	II	14	Boiler	9	9	12	13	14 I	4 16	

SCALES OF PROPORTIONS.

			_		0	02 02622	.01100				
	32 in.	34 in.	36 in.	39 in.	42 in.	45 in.	48 in.	51 in.	54 in.	60 in.	
Oven		***			14	15	16	17	17	18	in.
Fire	1				11	12	13	14	15	18	,,
Boiler					II	12	13	14	16	18	,,
Oven					14	15	16	17	17	18	,,
Fire					15	17	17	19	20	22	,,
Stove					9	10	II	11	13	16	,,
Oven	14	14	14	14	15	16	16	17	18		22
Fire	10	II	12	16	18	20	22	24	24		,,
Sham	4	5	6	5	5	5	6	6	8		,,
		_									



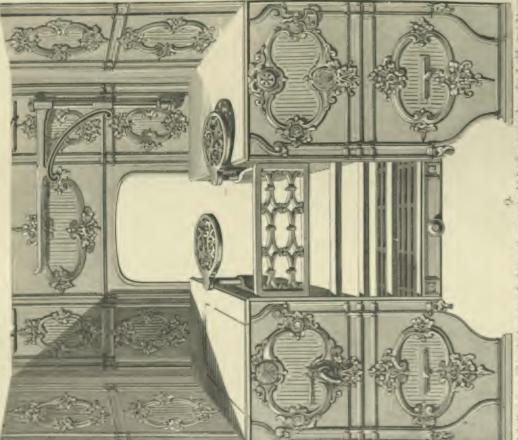
Straight wrought bars Brass cocks	***	32 in.	34 in.	36 in.	39 in.	42 in.	45 in.	48 in.	51 in.	54 in.	60 in.	
			er sizes			nei	' Cast	I				

## 9A.

Vorkshire Range, square hobs, 28 in. high, up to 4 ft. 6 in.; above, 30 in. high; fires, 14 in. deep, fitted with straight square or elliptic cast bars, and deep fall-bar, brass ventilator, draw-stand, trivers; ovens on either hand.

#### Scales of Proportions.

	gi de	32 in.	34 in.	36 in.	39 in.	42 in.	45 in.	at is.	ga lac.	134 h.	ficts.	
Oven				11	12	13	14	15	10	17	15.	30.
Fire				9	10	11	12	1.3	1.4	15	15	in a
Boiler				10	11	12	13	14	15	2%	15	1000
Oven				12	13	14	15	15	10	17		200
Fire				11	13	15	17	10	22	22	-	100
Stove	l			9	9	9	9	100	9.	-11		100
Oven	1 11	1 12	13	13	14	15	10	16				
Fire	111	12	12	1 15	17	10	20	2.2				-
Sham	1 4	- 4	- 3	1	-4	-4	5	0				200



Oven and boiler ... ... Oven and stove, 42 in. and above, to have Oven and sham, 36 in. do.

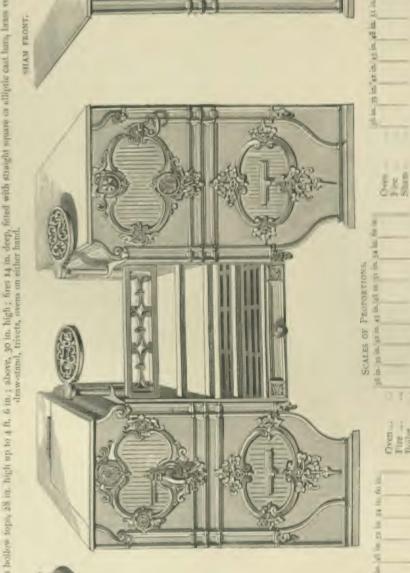
Exclusive of coves and cran

### EXTRAS.

Ornamental coves ... |

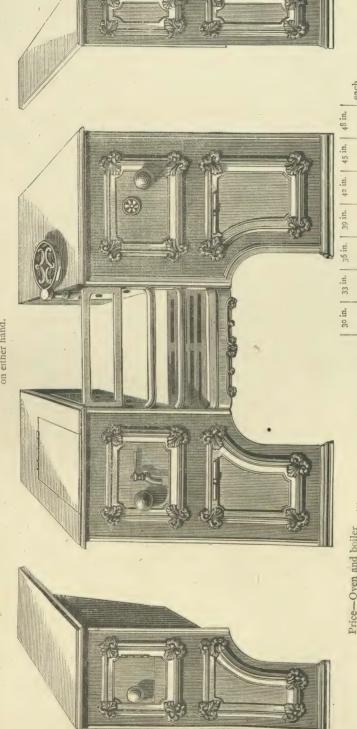
Cast cranes, per cwt.; wrought cranes, black,
Brass cock, in., ; in, ; in., 
REGISTERED DESIGNS.

SCALE, Il IV. = I FT.

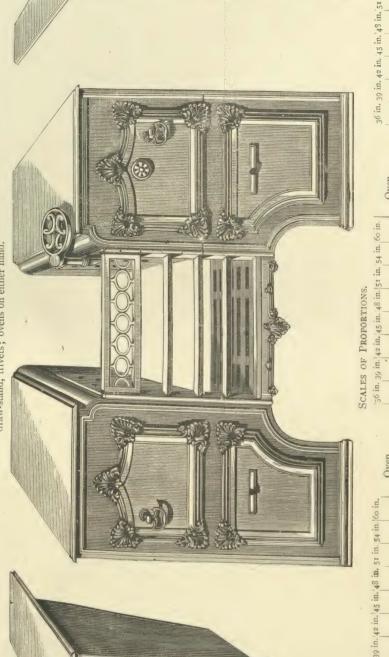


cock, ‡ in., ; § in., ; ‡ in., per lb. Wrought bars, per lb.





| Price—Oven and boiler | Sofim | 3 ft. | 6 in. and above, winding cheek | ... | Goven and stove, 3 ft. | 6 in. and above, winding cheek | ... | Goven and stove, 3 ft. | 6 in. and above, winding cheek | ... | Goven and stove, 3 ft. | 6 in. and above, winding cheek | ... | Goven | ... | SCALES OF PROPORTIONS. | Sofim | 39 in. | 45 in. | 48 in. | Sofim | 39 in. | 48 in. | Sofim | 48 in. | Sofim | 59 in. | 48 in. | Sofim | 59 in. | 49 in. | 59 in. | 50 in. | 59 in. | 50 in. | 59 in. | 50 
3. Yorkshire Range, canted with hollow tops, 28 in. high up to 4 ft. 6 in.; above, 30 in. high; fires 14 in. deep, fitted with straight square cast bars or elliptic bars, brass ventilator, draw-stand, trivets; ovens on either hand.

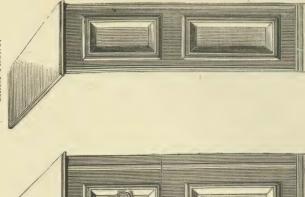


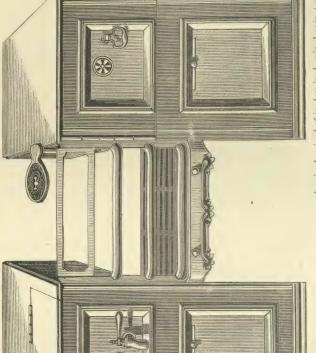
SCALE, 11 IN. = 1 FT.

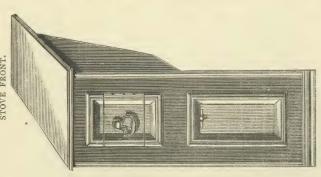
REGISTERED DESIGNS.

42 in. 15 19 4 39 in. 14 I7 36 in. 13 15 34 in. 13 12 5 12 II2 II2 II4 II II 4

Yorkshire Range, square hobs, 26 in fligh; fires 13 in. deep, with three or four round cast bars, elliptic or straight, fall-bar and draw-stand, winding cheek to either oven or strove, oven and sham, or oven and boiler, brass ventilators and trivet; ovens on either hand.







45 in.				
42 in.				
39 in.				
36 in.				
30 in.   33 in.   36 in.   39 in.   42 in.   45 in.			- nuit	00
30 in.				Fetras as No o mage 420
	:	:	:	0
	:	:	:	oc No
				troc
	:	:		H
	•	:		
	:	:	:	
	:	:	:	
	Price-Oven and boiler	Oven and stove	[Oven and sham	
	and	and	and	
	Oven	Oven	Oven	
	rice-	War old	Jan 9	
	P			

		Extras as No. 9, page 429.	SCALES OF PROPORTIONS.	35 in. 39 in. 42 in. 45 in. 48 in.			IO II I2 I3 I4	
:	:				Oven	Fire	Boiler	,
Oven and stove	[Oven and sham				12 13 14 14 14		CI 6 6 6 6	

:	:	:	
Oven	Fire	Sham	y other way.
-1-	-+	+	n an
71	14	14	ns i
14	12	13	ortio
13	II	12	prop
11 12	OI	II	as to
II	6	10	varied
:	:	:	O
Oven	Fire	Boiler	Can b

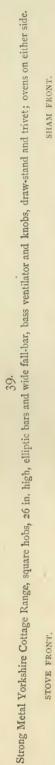
Oven... Fire ... Stove

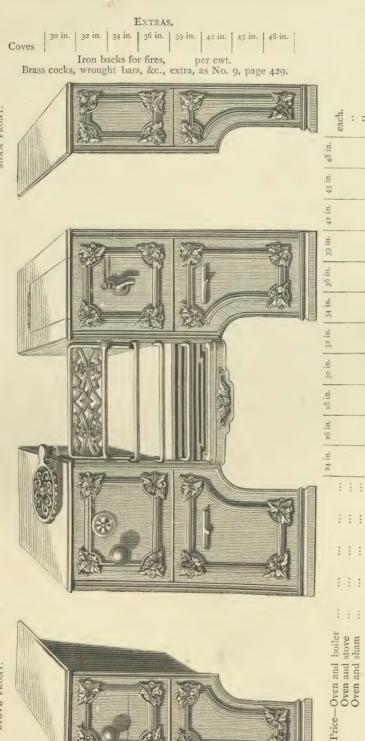
45 in. 48 in. 13 13 14 17 13 13 15<sup>\frac{1}{2}</sup> in.

4 in. 26 in.
10 | 10
9 | 9
3 | 5

> 9 m. 12 10 10

IOI





Made also with heavier bars, and wider apart (39A), same price.

REGISTERED DESIGNS.

SCALE, 11 IN. = 1 FT.

6. cast elliptic bars and fall-bar, brass

23 in. high,

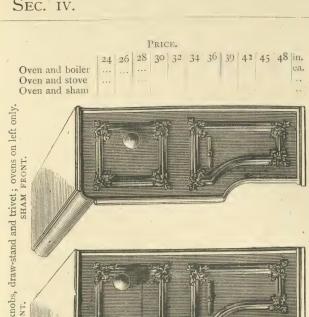
Yorkshire Cottage Rarge canted hobs,

13 17 13 13

12 10 12

12 10 12 stove

10 10 10 15½



Extras as to No. 39, page 432.

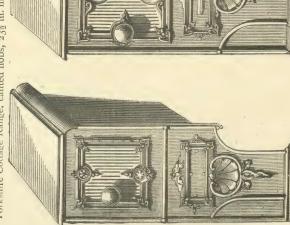
11 10 10

11 12 10 en

13 18 13 9 in.

canted hobs, 23½ in. high, cast straight bars Vorkshire Cottage Range,

Oven and boiler Oven and stove Oven and sham



PRICE.

| 30 in. | 32 in. | 34 in. | 36 in. | 39 in. | 42 in. | 45 in. | 48 in. |

Extras as to No. 39, page 432.

REGISTERED DESIGNS.

SCALE, It IN. = I FT.

COALBROOK-DALE CO.

35 :::

Extras as to No. 39, page 524.

42 in. 12 14 13½

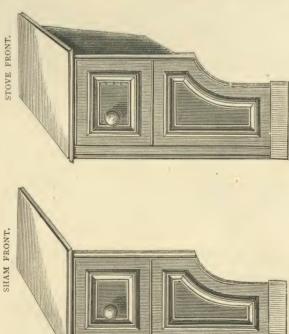
39 in. 12 12 12 II 9

000

Oven Fire Boiler

12 12

Yorkshire Cottage Range, square hobs, 224 in. high, cast elliptic bars and fall-bar, brass ventilator and knobs, draw-stand and trivet; ovens on right only.



	each.
	36 in.   39 in.   42 in.
	24 in. 27 in. 30 in. 33 in. 36 in. 39 in. 42 in.
	rice—Oven and boiler, as above Oven and stove
	rice—Ove

						24 in.	27 in.	30 in.	33 in.	36 in.	24 in.   27 in.   30 in.   33 in.   36 in.   39 in.	4
-Oven and boiler, as above	as abov	a)	:	9	:	•	:					
Oven and stove	:	:	:		:	:	:					
Oven and sham	:	:	:	:	:	-						
					SCAL	ES OF	SCALES OF PROPORTI	TIONS.				

13 12 10 12 11 11 11 11 9½ 9½ 10½ IO IO S : : : : : :

:::

01 01

11 10 10 93

01 01 8

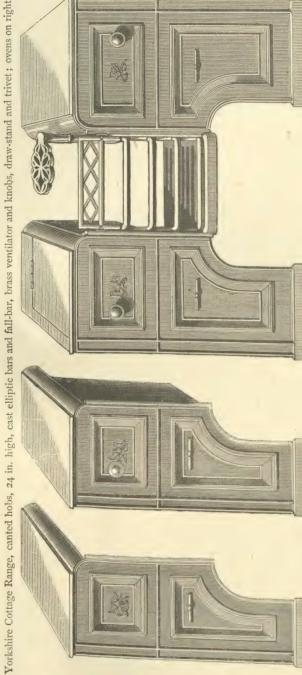
7 in. 10 10 53

24 in. 10 10 23

: : :

Can be varied as to proportions in any other way. made 2½ in. to 14½ in.; stove fronts 9½ in. to 14½ in.; boiler fronts, 11½ in. to 14½ in.; and oven fronts 11½ to 14½.

and fall-bar, brass ventilator and knobs, draw-stand and trivet; ovens on right only.



30 in. Oven and boiler, as above Oven and stove ... ...

10 9 52 52

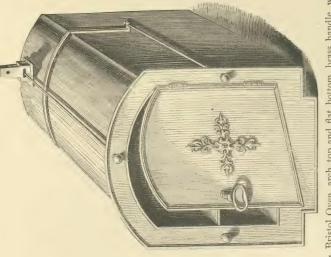
34 in.

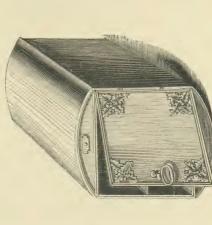
to 13½ in.; and oven : : : Can be varied as to proportion im to 14½ in.; stove fronts 9½ in. to 13½ in.; made 3½ i

REGISTERED DESIGNS.

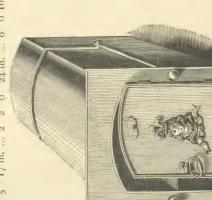
SCALE, 14 IN. = I FT.



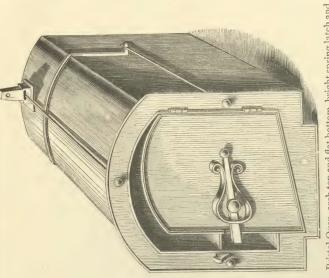








COALBROOK-DALE CO.



I.A. Bristol Oven, arch top and flat bottom, bright spring latch and knob, with shelves and dampers, per cwt.

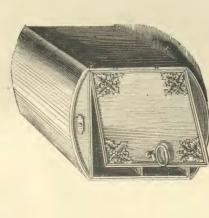
Soot scraper and steam valve and slide, ; bright knobs, extra.

SIZES AND AVERAGE WEIGHTS. cwt. qrs. lbs.

I.4 in. ... 2 0 7 | 17 in. ... 2 0 7 | 17 in. ... 3 0 | 20 in. ... 3 0 21 | 15 in. ... 3 0 | 12 in. ... 3 0 | 16 in. ... 3 0 | 14 | 3 0 |

I.6 in. ... 2 0 22 | 19 in. ... 3 0 14 |

SCALE, 11 IN. = I FT.



6. Light flat-sided or Neath Oven, with arch top and bottom, bottom plate and shelf, and dampers, brass handle and ventilator,

7. Deep, light flat-sided-or Neath Oven, with arch top and bottom, bottom plate and shelf, and dampers, brass handle and ventilator, per cwt.

APPROXIMATE WEIGHTS.

Cwt. qrs. lbs.

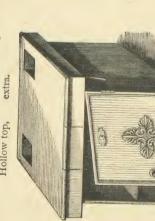
Cwt. qrs. qrs. 3

1bs. 26 6 10

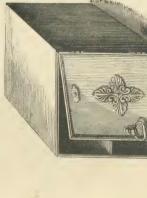
Cambrian Oven, arch top, flat bottom, brass handls and ventilator, shelf and dampers. 16 | in. wide. | each. | ex ra. 4

5.
Light Hob Oven, brass handle and ventilator, one perforated shelf, protecting cheek and damper, per cwt.

Heavy Hob Oven, with hollow top, brass handle and ventilator, two solid shelves and dampers, per cwt. Hollow top, extra.



two	
or and handle, per cwt.	
and	
late rs,	
brass and d	
Hob Oven, brass venti solid shelves and dampe	
Hob	
Heavy	



	cwt, qrs.
ID AVERAGE WEIGHTS,	cwt, qrs. lbs.
ERAGE	1.4 in
D AV	Ibs.

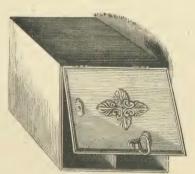
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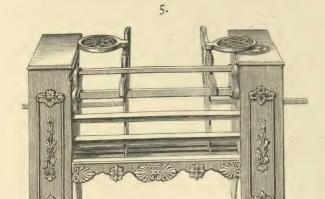
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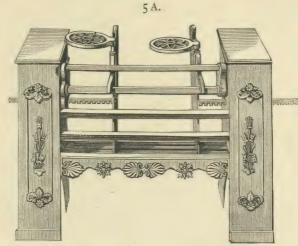
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Sham Kitchen Grate, 23 in. high, fitted cast bars and fall-bar, slip cheeks, and trivets.

| 18 in. | 20 in. | 22 in. | 24 in. | 26 in. | 28 in. | 30 in. | 32 in. | 34 in. | 36 in. | 38 in. | 40 in. | 42 in. | wide. each.

Winding cheek, extra.



Sham Kitchen Grate, 23 in. high, fitted wrought bars and fall-bar, winding cheeks, handle, and trivets.

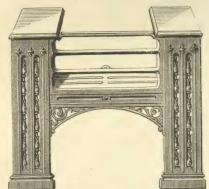
| 18 in. | 20 in. | 22 in. | 24 in. | 26 in. | 28 in. | 30 in. | 32 in. | 34 in. | 36 in. | 38 in. | 40 in. | 42 in. | wide. each.

Strong sham Kitchen Grate, 24 in. high, fitted wrought bars and fall-bar, draw-stand.

| 30 in. | 33 in. | 36 in. | 39 in. | 42 in. | 45 in. | 48 in. | wide. each.

6.

3.



19 in. high, straight east bars, fitted hobs and bottom grate.

With wrought bars ... per in



3 A.

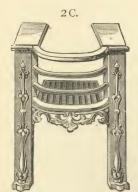
19 in. high, straight cast bars, fitted hobs and bottom grate.

12 in. to 36 in. wide ... per With wrought bars , ... ,,



18 in. high, elliptic bars, fitted hobs and bottom grate.

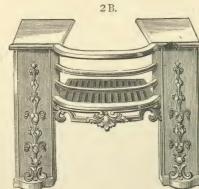
12 in. to 36 in. wide ... per in.



18 in. high, elliptic bars, fitted hobs and bottom grate.

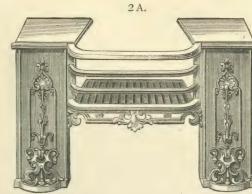
12 to 18 in. wide ... per in.

REGISTERED DESIGNS.



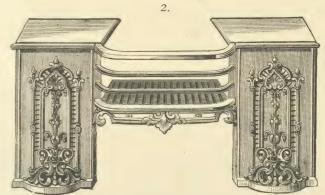
18 high, elliptic bars, fitted hobs and bottom grate.

18 in. to 26 in. wide ... per in.

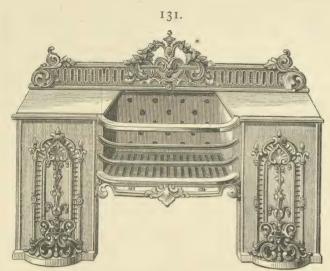


18 in. high, elliptic bars, fitted hobs, and bottom grate.
22 in. to 30 in. wide ... per in.

SCALE, I IN. = I FT.



18 in. high, elliptic bars, fitted hobs and bottom grate.
32 in. to 38 in. wide ... per in.



Strong double back Rumford Stove Grate, fitted, 32 in to 38 in. wide ... per in.



Strong double back Rumford Stove Grate, fitted.
22 in. to 30 in. wide ... per in.



Strong double back Rumford Stove Grate, fitted.

18 in. to 26 in. wide ... per in.

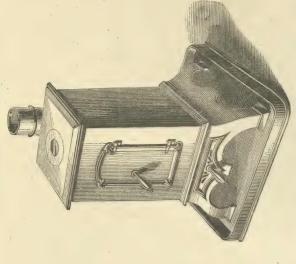


Strong double back Rumford Stove Grate, fitted. 12 in. to 18 in. wide, per in.

32in.high, with tray, 10in., 12in. body, Ditto, without tray ", ", ", Trays 20 × 20 in., and 22 in. × 22 in.

34 × II in. at base,

With flue at top or back, or with cover on top, including tray and ash-drawer: no cockle.



32 in. high, with tray, ro in. , rz in. body, Without tray ... , ... Trays 20 in.  $\times$  20 in., and 22 in.  $\times$  22 in.

Small size, 18×7 in. Middle size, 18×8 in. Large size, 21×9 in. Without tray, and

33. With flue at back or on top, or with cover on top, including tray.

19 in. high × 11 in. at base, with tray ... Ditto, without tray ... Tray 18 × 18 in.

20½ in. high×10 in. at base, with tray ...
Ditto, without tray ...
Tray 22½ × 22½ in.

each.

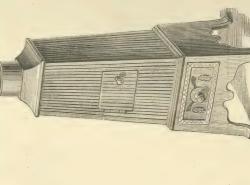
49. With flue at back only, with ashdrawer and stand.



With flue at back, including tray and ash-drawer: no cockle.

With flue on top only, with ash-drawer.

With flue on top or at back, with ash-drawer.



Small size,  $26 \times 8\frac{1}{2}$  in. at base, Middle size,  $33 \times 10\frac{1}{2}$  in. "."
Large size,  $37 \times 11\frac{1}{2}$  in. ",

each.

30 × 10 in. at base,

ea.



COALBROOK-DALE CO.

With flue at back or cover on top, inc

SCALE, I IN. = I FT.

46A.
With flue at top or back, or with cover on top, including tray and ash-drawer.

With flue at top or back, or with cover on top, including tray.

each. 21 × 9 in. ... 25 × Io in. ... Rings at side, Without tray,

REGISTERED DESIGNS.

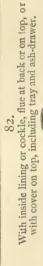
440 SHOP AND HOT AIR STOVES.

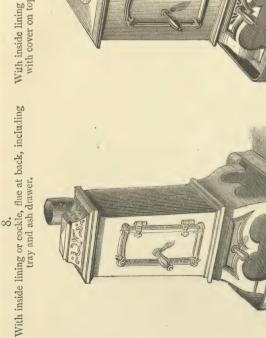
REGISTERED DESIGNS.

SCALE, r IN. = F FT.

COALBROOK-DALE CO.

SEC. IV.





REGISTERED DESIGNS.

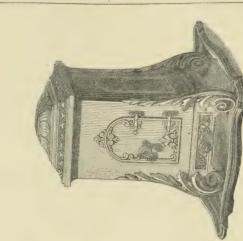
32 in, high x 10 in., it in. square in body, if without trays, and less. Trays  $20 \times 20$  in., and  $22 \times 22$  in.

With inside lining or cockle, flue at back, including tray and ash-drawer.

32. With inside lining or cockle, flue at back, including tray and ash-drawer

32 in. high × 10 in., i. 12 in. square in body, If without trays, and less. Trays 20 × 20 in., and 22 × 22 in.

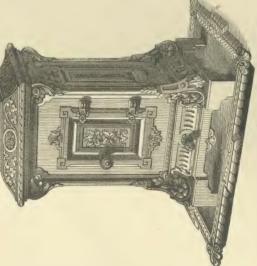




24 in, high × 15½ in, square at base 28½ ,, × 18 in, Jrays 26×26 in, If without tray, and Can be fitted with brick lining at

28\frac{2}{4} in. high × 16\frac{1}{2} in. square at base ... 35 '... Trays 28\frac{1}{2} × 18\frac{1}{2} in. '' Trays 28\frac{1}{2} × 28\frac{1}{2} in. '' and 32 × 10 in. If without trays, and and less. Can be fitted with brick lining at and

27 in, high ×  $15\frac{1}{2}$  in, square at be Tray  $26 \times 26$  If without tray,



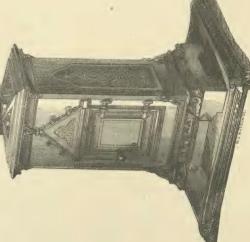
flue at back, including drawer. 83. With inside lining or cockle, fluxy and ash.-dim

28½ in, high × 16½ in., square at base ... Tray 26×26 in. If without tray, less.

each.



SCALE, I IN. = I FT.

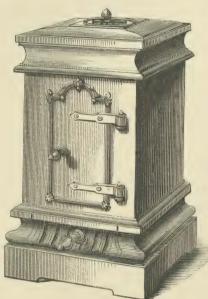


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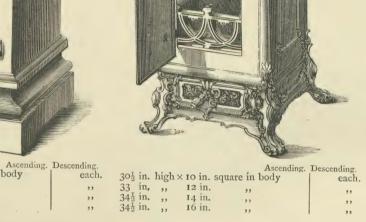
Strong plain hot air Stove, with inside lining and loose bars, hinged top, fitted with good brass ventilator, ash-drawer, &c.; ascending or descending flue.

Strong hot air Stove, with inside lining and loose bars, hinged ornamental openwork top, ash-drawer, ascending or descending flue.





 $31\frac{1}{2}$  in, high × 10 in, square in body each.  $35\frac{1}{2}$  in. ,, 12 in. ,,  $36\frac{1}{2}$  in. ,, 14 in. ,,  $36\frac{1}{2}$  in. ,, 16 in. ,,



29.

Double case Stove, with fire-brick inside, loose bars, loose top, ashpan bright mounted, with or without doors, ascending or descending flue.



A 11	TO
343 in high 225 v 151 in body	Descending.
$34\frac{3}{4}$ in. high, $22\frac{5}{8} \times 15\frac{7}{8}$ in. body Ground and Berlin black, with	each.
doors	"
Ditto, without doors	29
REGISTERED DESIGNS.	

SCALE, I IN. = I FT.

34. Double case hot air Stove, with fire-brick interior, open fire, and moveable blower and fender, loose bars and top.



cending flue; an outside pipe can be attached, forming descending flue, at extra.



20×16 in., 18×16 in. body. 12 14 in. each.

REGISTERED DESIGNS.

7. Open fire Stove, with strong iron back, loose top, bars, ashpan and hearthplate or stand.

IOA. Open fire Stove, with door, loose top, fitted bars and ashpan.



37 in. high  $\times$  22 in.  $\times$  14 in. body,  $10\frac{1}{2}$  in. fire, fine cast, black ... ...

IO. Open fire Stove, loose top, fitted bars and ashpan.



37 in. high × 22 in. × 14 in. body, 10½ in. fire, fine cast, black ... ...

SCALE, I IN. = I FT.

COALBROOK-DALE CO.

each.

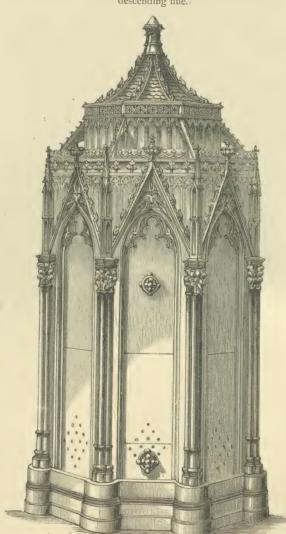
25. Mediæval hot air Stove, double case and brick lining, loose top, with applied frieze and finials, applied corner pillars, loose bars, fender, ascending or descending flue.



16. Double case hot air Church Stove, loose top, applied ornamentation, applied panels and friezes, &c., loose bars, &c., fender, ascending or descending flue.



Gothic hot air Stove, double case and brick lining, applied pillars, finials, buttresses, and details, loose bars and top, ascending or descending flue.



	Marine strategy or to the	
Best finished, Berlin black Ascend	Ascending. Descending.	
Do. do. with brace village win		each.
macies, finials, friezes, and crockets		
Dest lillished, all electro		,,
Bright and electro, with brass details, as above		, , ,
o and of the state		2.2

14. Improved double case hot air Stove, with improved fire-brick interior, loose bars, loose top, applied corners, sliding blower with weights, ashpan and fender, ascending or descending flue.



31. Improved double case hot air Stove, with fire-brick interior, loose bars, loose top, applied corner pillars, sliding blower with weights, bright mounted ashpan, ascending or descending flue.



REGISTERED DESIGNS.

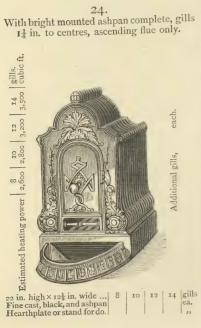
I 3. Improved double case hot air Stove, with improved fire-brick interior, loose bars, loose top, applied corners, sliding blower with weights, ashpan and fender, ascending or descending flue.



19. Improved double case hot air Stove, with fire-brick interior, loose bars, loose top, applied corner pillars, sliding blower with weights, bright mountings, ashpan, ascending or descending flue.



446 Hot Air Stoves. SEC. IV. REGISTERED DESIGNS. COALBROOK-DALE CO. SCALE, I IN. = I FT.



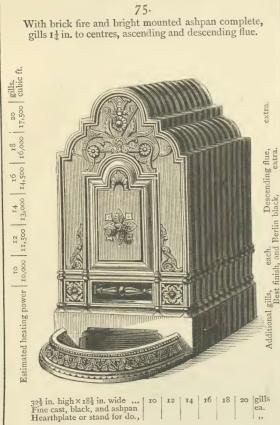




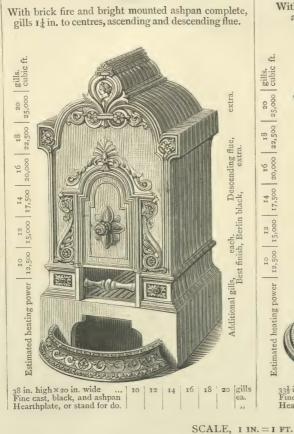


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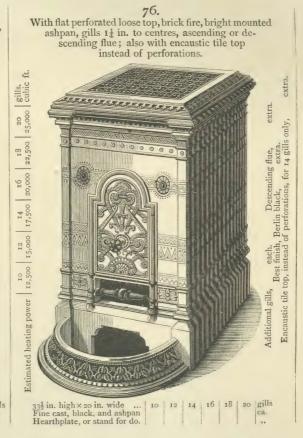




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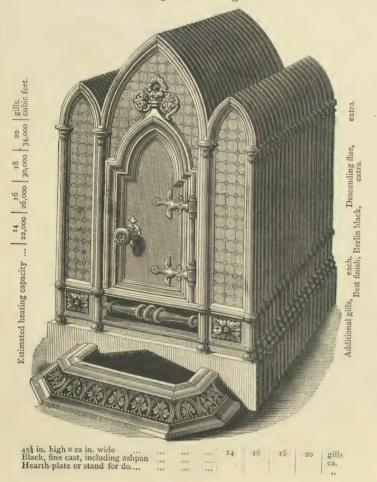


28.



35.

Heavy Gothic gill Stove, fine cast, black, with brick fire, ashpan or fender with bright top complete, gills 1\frac{3}{4} in. to centres, ascending and descending flues.



449 Hot Air Stoves. SEC. IV. COALBROOK-DALE CO. REGISTERED DESIGNS. SCALE, I IN. = I FT.

55

22,

Dr. Arnott's Stove, with ornamental cast top, base and fittings, hand regulator or with thermometer, wrought plate-iron body, brick fire-pot.



 $30\frac{1}{2}$  in, high ... 12 in, 14 in. 16 in. dia. Blacked ... each each.

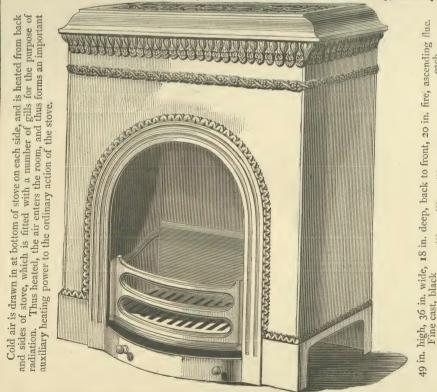
36 in. high Blacked 18 in. dia. each. Do. with thermometer 18 in. dia. 12 in. 14 in.

each.

Extra fire-pots to replace breakages in Nos. 23, 22, or 11 ..

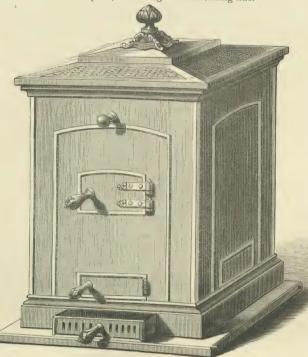
Dr. Arnott's Stove, with hand regulator, cast top and base, wrought plate-iron body, brick fire-pot.

36. Welch's Patent Hot-air Stove, with open fire and brick back, loose bars and top, and ashpan.



Improved Dr. Arnott's square Stove, with double case brick fire-pot (to feed from front), cast iron body, &c., loose top, with evaporating vase underneath, with ashpan and cast hearth-plate or stand complete, ascending and descending flue.

II. Improved Dr. Arnott's circular Stove, with double case, brick fire-pot with hopper over (to feed from top), wrought plate-iron body, cast top with evaporating vase on top, cast base and ashpan, ascending flue only.



38 in. high, 21½ in. square in body, hearth-plate 30 in. square. Ascending. | Descending. Black, with ground top, &c.



36 in. high, 18 in. diameter in body, 24 in. square Black, with ground top, &c. ...

REGISTERED DESIGNS.

SCALE, I IN .= I FT.

cach.

## CUNDY'S PATENT WARM-AIR VENTILATING STOVES.

The advantages of these Stoves, which are well known and are now much in use for warming and ventilating churches, chapels, and public rooms, are purity and warmth of air supplied, as, being fresh atmospheric air brought from the outside of the building and heated by passing through the stove, it is free from those noxious properties inherent to stoves which burn over and over again the vitiated air of the room in which the stove is fixed. With the open fire, a cheerful appearance and comfort is obtained, with a constant supply of fresh atmospheric air at a genial temperature. It consumes the impure air of the room, and replaces it by the admission of pure air from without, and so accurately does it thus preserve the balance between the consumption of the impure and the admission of the pure air that it effectually prevents the blasts of cold air through crevices in doors and windows, and since nearly all the heat produced by the fire passes with the air into the room, and very little up the flue, it obviously economizes the fuel.

Plain strong Stove, made in three sizes, 18 in., 21 in., and 27 in. square, ascending or descending flue, loose bars, fitted top, brick back and ashpan.



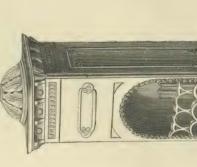
: : : Fine cast, black.
34 in. high, 18 in. square, 12 in. fre
21 in. " 14 in. "
27 in. " 19½ in. "

Ornamental Stove, with ornamental loose top and finial, applied corners, &c., loose bars, brick back and ashpan, &c., ascending or descending flue.

each.

Ornamental Stove, with ornamental loose top, applied corners, &c., loose bars, brick back and ashpan, &c., ascending or descending flue.

38. Small Cottage Stove, with ashpan and hearth-plate, &c.



33 in. high x 10 in. body, 8 in. fire

Fine cast, black. 45 in. high,  $30\frac{2}{3} \times 30\frac{1}{3}$  in. base, 18 in. fire,

each.

Fine cast, black. 50 in. high,  $29 \times 27$  in. body, 13 in. fire... 57 in. ,,  $33 \times 31$  in. ,, ... 14 in. ,, ...

COALBROOK-DALE CO.

REGISTERED DESIGNS.

SCALE, I IN. = I FT.

452 HOT AIR STOVES, &c. SEC. IV.

SCALE, I IN. = I FT.

COALBROOK-DALE CO.

REGISTERED DESIGNS.

70. Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast fronts, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c., fitted with oven.



32 in. high × 24 in. wide × 15 in. deep, with oven. Fine cast, black ... ear Approx. consumption of gas per 12 hours, 90 cub. feet.

69. Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.



 $35\frac{1}{2}$  in. high  $\times$  26 in. wide  $\times$  18 in. deep. Fine cast, black ... ... ... Approx. consumption of gas per 12 hours, 75 cub. feet. REGISTERED DESIGNS.

78. Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast fronts, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.



 $37\frac{1}{4}$  in. high  $\times 25\frac{1}{4}$  in. wide  $\times 18$  in. deep. Fine cast, black ... ... each. Approx. consumption or gas per 12 hours, 80 cub. feet.

68. Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.



36 in. high × 29 in. wide × 19 in. deep. Fine cast, black ... ... ... Approx. consumption of gas per 12 hours 65 cub. feet.



 $37\frac{1}{2}$  in. high  $\times$   $26\frac{1}{2}$  in. wide  $\times$  31 in. deep. Approx. consumption of gas per 12 hours, 90 cub. feet.

SCALE, I IN. = I FT.

71.
Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.



 $18\frac{1}{2}$  in, high  $\times$  22 in, wide  $\times$   $12\frac{1}{2}$  in, deep. Fine cast, black ... ... each. Approximate consumption of gas per 12 hours, 50 cubic feet.

72.
Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.

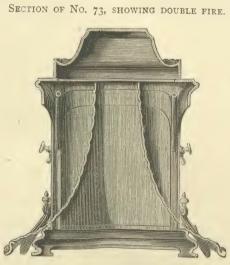


 $28\frac{1}{2}$  in. high  $\times$  22 in. wide  $\times$  16 in. deep. Fine cast, black ... ... each. Approximate consumption of gas per 12 hours, 60 cubic feet. Can have fender front as 73, at extra.

73.
Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c., with double fire (see section).



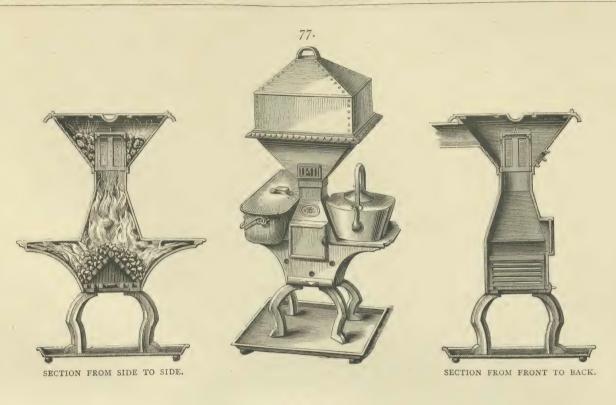
 $28\frac{1}{2}$  in. high  $\times$  22 in. wide  $\times$   $29\frac{1}{2}$  in. deep. Fine cast, black ... ... each Approximate consumption of gas per 12 hours,



79.
Improved Reflecting Gas Stove, polished brass reflecting sides, sheet iron interior, brass air-taps and jets, ornamental cast front, cast back, &c., perforated ornamental cast top, fitted with ventilating flue, &c.



 $23\frac{1}{2}$  in. high  $\times$   $20\frac{1}{2}$  in. wide  $\times$   $21\frac{1}{2}$  in. deep. Fine cast, black ... each Approximate consumption of gas per 12 hours, 50 cubic feet.







Letters Patent.

## WEBSTER'S NEW PATENT ECONOMICAL STOVE, "THE PEOPLE'S FRIEND."

This Stove, from its form and principle, will be found to possess, within an extremely small compass, the capabilities of a large-sized Kitchen Range, and at a fraction of its cost; and, moreover, with an expenditure of 1½ cwt. of common coal or slack per week, will readily cook for a large family. The object has been to render every portion of the heating surface of the stove available either for radiation or direct contact, and to obtain such a result with a minimum quantity of fuel. From the peculiar form of the stove, the fire, as will be seen by the sections above, is brought into immediate contact with the heating surfaces, which, rapidly becoming hot, transfer the heat to the pots or pans, &c., which may be placed upon the heating shelves, in a surprisingly short time, great heat being also radiated from sides of stove immediately above. In the upper chamber, which takes the form of an inverted cone, is placed a hollow perforated tube or grating, with a closed top, around which, outside, is placed a small quantity of pumicestone; the remainder of the heat, therefore, from the lower chamber or body of stove, rushes up into this tube, out through its perforations, and, percolating through the pumicestone, converts the whole top part of stove into a heated chamber. On this may be placed the tin cover as shown, and a large and most efficient means of baking is provided. The stove is readily fixed in any position, and can be used in connection with an existing chimney, or arranged with piping, to stand detached. It requires little or no special management, takes up little room, can be supplied at a low cost, and will soon more than save itself by its economy in fuel.

DIRECTIONS FOR USE.—The pipe at back of stove can be conveyed into any existing chimney (in which case the chimney should be previously swept), or it may be lengthened as may be required when intended to stand detached. Before charging the stove, see (by removing the cover in hot plate at top) that the hollow perforated tube is firmly in its place, then around the tube place a portion of the pumicestone (which is sent with each stove) as shown above, put the cover on the tube, and then replace the cover in hot plate. Charge the fire-chamber below in the ordinary way with common coal or slack. There are two bottom grates; the flat sliding one is only to be used when the stove is required for drying purposes, or when the top chamber alone is specially required. The economy and efficiency of the stove as a whole is better effected by the angular grating as shown above. The draft is regulated for lower fire-chamber by the three covered holes below feeding-door, and for upper chamber by the sliding ventilator attached. The stove can be supplied with or without the cooking utensils, which are used as shown. The tin cover forming oven at top should not be placed over the joint, &c., till it has been in position at least a quarter of an hour. It is well to clean the flue as often as may be convenient, and to discharge the upper chamber (in order to remove dust and soot) once a week.

456 STOVES. SEC. IV. REGISTERED DESIGNS. SCALE, I IN. = I FT. COALBROOK-DALE CO.

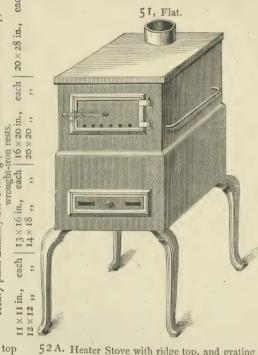


Laundry Stove on legs, with drawer flue at top or back.  $12 \times 14$  in.,  $14 \times 14$  in.,  $16 \times 18$  in., each, Ornamental 1 13 in., ;

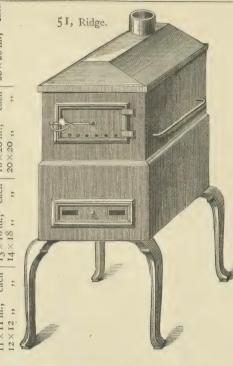


Heavy plain Laundry Stove on legs, with drawer flue at back or top, wrought-tron rests.

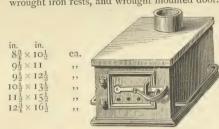
II in, each  $\begin{vmatrix} 13 \times 16 \text{ in}, & \text{each} \\ 14 \times 18 & \text{ii}, & \text{ii} \end{vmatrix}$ ,  $\begin{vmatrix} 16 \times 20 \text{ in}, & \text{each} \\ 20 \times 20 & \text{ii}, & \text{ii} \end{vmatrix}$ ,  $\begin{vmatrix} 16 \times 18 \\ 16 \times 20 & \text{ii}, & \text{ii} \end{vmatrix}$ 



Heavy plain Laundry Stove on legs, with drawer flue at back or top, wrought iron rests. It in., each  $\begin{vmatrix} 13 \times 16 & \text{in.} \\ 14 \times 18 & \text{in.} \end{vmatrix}$ , each  $\begin{vmatrix} 15 \times 26 & \text{in.} \\ 16 \times 26 & \text{in.} \end{vmatrix}$ , each  $\begin{vmatrix} 20 \times 28 & \text{in.} \\ 20 \times 20 & \text{in.} \end{vmatrix}$ ,



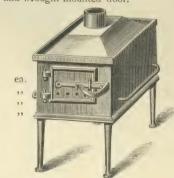
52 B. Heater Stove, without legs, flue at top or back, wrought iron rests, and wrought mounted door.



52. Heater Stove with grating, on stand, flue at top or back, wrought iron rests, and wrought mounted door.



52 A. Heater Stove with ridge top, and grating on stand, flue at top or back, wrought iron rests, and wrought mounted door.

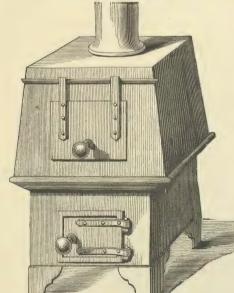


53. Clamp Kiln, with loose top and grating, and wrought mounted door.



53 A. Clamp Kiln, with front or "Bath flat," with loose top with cover, grating, and wrought mounted door, 26 in. high.

86, Linen-room Stove.



REGISTERED DESIGNS.

Stove Trays for stoves to stand in; various

in. in.  $8\frac{3}{4} \times 10\frac{1}{2}$   $9\frac{1}{2} \times 11$   $9\frac{1}{2} \times 12\frac{1}{2}$   $10\frac{1}{2} \times 13\frac{1}{2}$   $11\frac{1}{2} \times 15\frac{1}{2}$   $12\frac{3}{4} \times 16\frac{1}{2}$ 

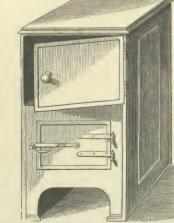


86. Strong Linen-room Stove, fitted with sliding door and ashdoor, &c., on feet.

29½ in. high × 20 in. × 20 in. body, 15½ in. ×  $15\frac{1}{2}$  in. base.



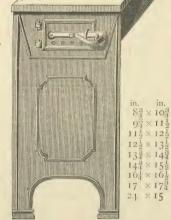
 $\begin{array}{ll} \text{n.} & \text{in.} \\ 9\frac{1}{2} \times 12\frac{1}{2} \\ 10\frac{1}{2} \times 13\frac{1}{2} \\ 11\frac{1}{2} \times 15\frac{1}{2} \\ 12\frac{3}{4} \times 16\frac{1}{2} \end{array}$ 



SCALE, I IN. = I FT.

56, Tinman's Stove.  $16\frac{1}{2}$  in. high,  $10\frac{1}{2}$  in.  $\times 8\frac{1}{2}$  in. body.





COALBROOK-DALE CO.

ea.

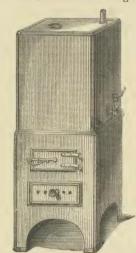
;; ;; ;;

"

Harness-room Stove, with boiler, steam pipe and cock; boiler holds four gallons.

54.

Harness-room Stove, with boiler, steam pipe and cock.



28 in. high,  $10\frac{1}{2}$  in. ×  $10\frac{1}{2}$  in. body, 59. Kent Grate.



30 in. high,  $13\frac{1}{2}$  in. × 16 in. body, each. 29 in. ,,  $11\frac{1}{2}$  in. × 14 in. ,, Boilers hold 4 and  $2\frac{1}{2}$  gallons respectively.



each; 14 in.,



9 in., ; 10 in.,

61. Nursery Range, 21 in. high × 14 in. deep, with cast boiler and brass cock, and hot closet.



each.

	The same of the sa		Control of the contro	
Fire Boiler fronts Boiler holds Price	***	2 ft. 6 in. 14 8 8 8½	2 ft. 9 in. 15 9 81	3 ft. 0 in. wide. 16 in. 10 ,, 10 gallons. each.

For wrought boilers, see page 411. REGISTERED DESIGNS.

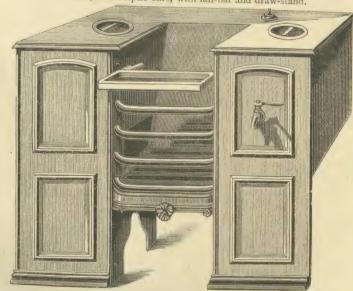


inminusm resummanist				1		HIMITER
771			2 ft. 8 in.	3 ft. o in.	3 ft. 4 in.	wide.
Fires	***;		12	16	16	,,
Boiler Closet			10	. 10	10	22
Price			10	. 10	14	3.9
A 1100	* * *	. ***		1	ea	cn.

SCALE, I IN. = 1 FT.

40 A.

Heavy Harness-room Grate, with double-ended cast boiler, covers, steam valve and brass cock, 30 in. high × 19 in. deep, back to front, cast elliptic bars, with fall-bar and draw-stand.



			100	
Fire Boiler fronts Boiler holds Price , without	boiler	2 ft. 6 in. 12 9 14	3 ft. 0 in. 16 10 16	3 ft. 4 in. wide. 16 in. 12 ,, 18 gallons. each.

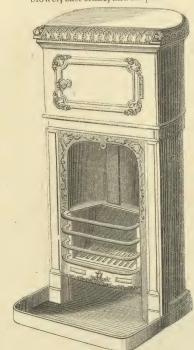
43.

Cabin Stove, pipe on top or at back, 35 in. high, 19 in. wide, 12 in. deep, with ashpan.



Fine cast, black ... | 8 | 10 | 12 in, fire. each.

Cabin Stove, with oven, pipe on top or at back, 47 in. high, 19 in. wide, 12 in. deep, oven 12 in., wrought iron blower, cast crane, and ashpan.



Fine cast, black ... ... each.
REGISTERED DESIGNS.

44. Cabin Stove, pipe on top or at back, 40 in. high,  $12\frac{1}{2}$  in. wide,  $8\frac{1}{2}$  in. deep, with ashpan.



Fine cast, black ... 9 in. fire. each.

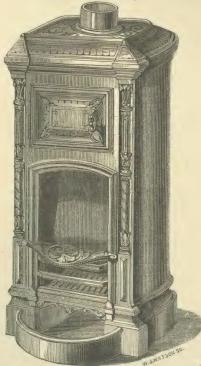
84.

Cabin Stove, with oven, brick back, pipe on top or back, 38 in. high, 19½ in. wide, 13½ in. deep, oven 12 in., loose trivet, and ashpan.



Fine cast, black ... roll in, fire.

85.
Cabin Stove, with oven, brick back, pipe on top or back, 38 in. high, 19½ in. wide, 13½ in. deep, oven 12 in., loose trivet, and ashpan.



Fine cast, black ... reach. SCALE. I IN. = 1 FT.

67.

Boat Stove on stand, with ashpan, two trivets, wrought funnel 30 in. long, with chain, wrought blower, \$\frac{81}{2}\$ in. fire.

Fine cast, black ... each.



REGISTERED DESIGNS.

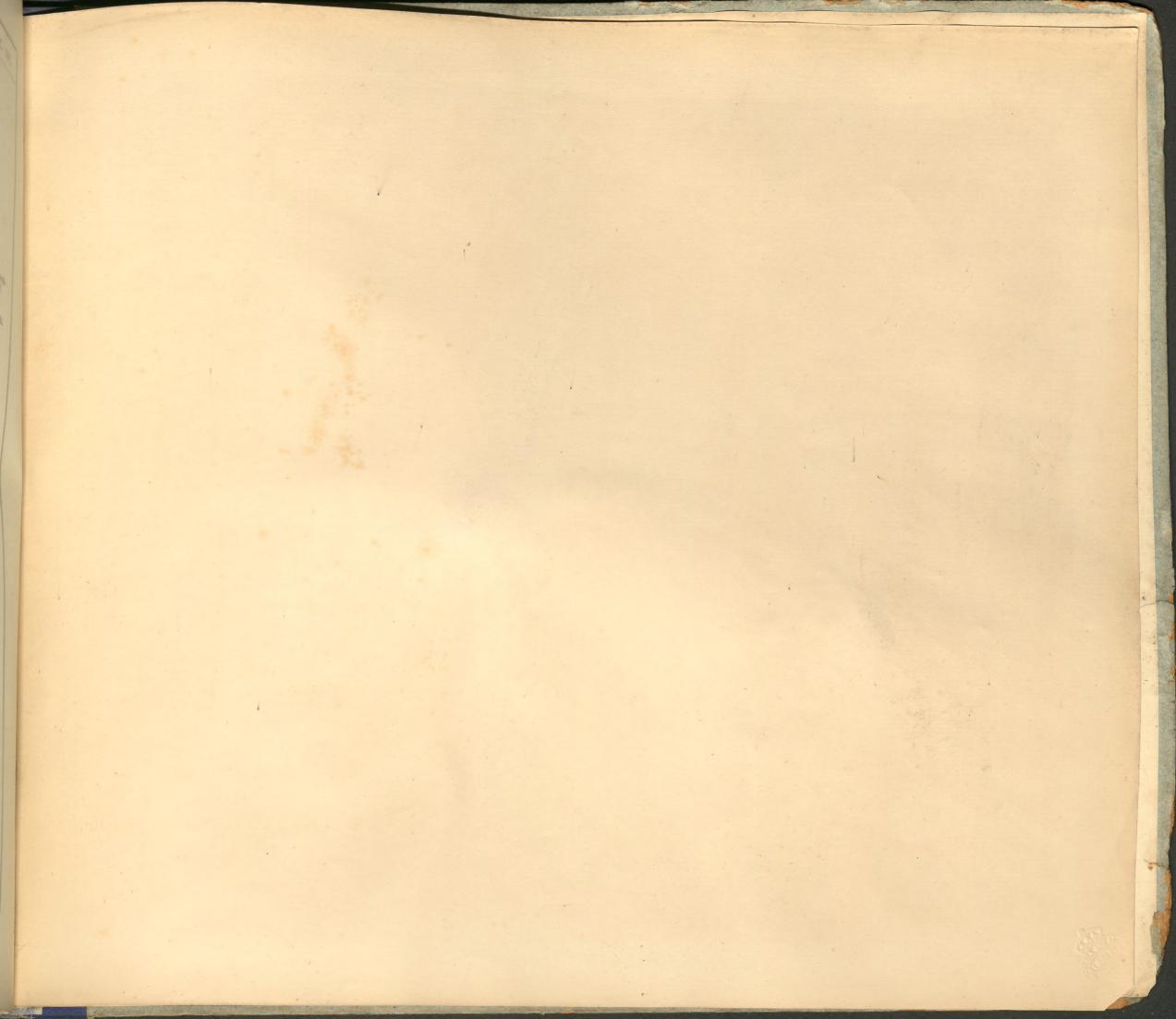
SCALE, I IN. = I FT.

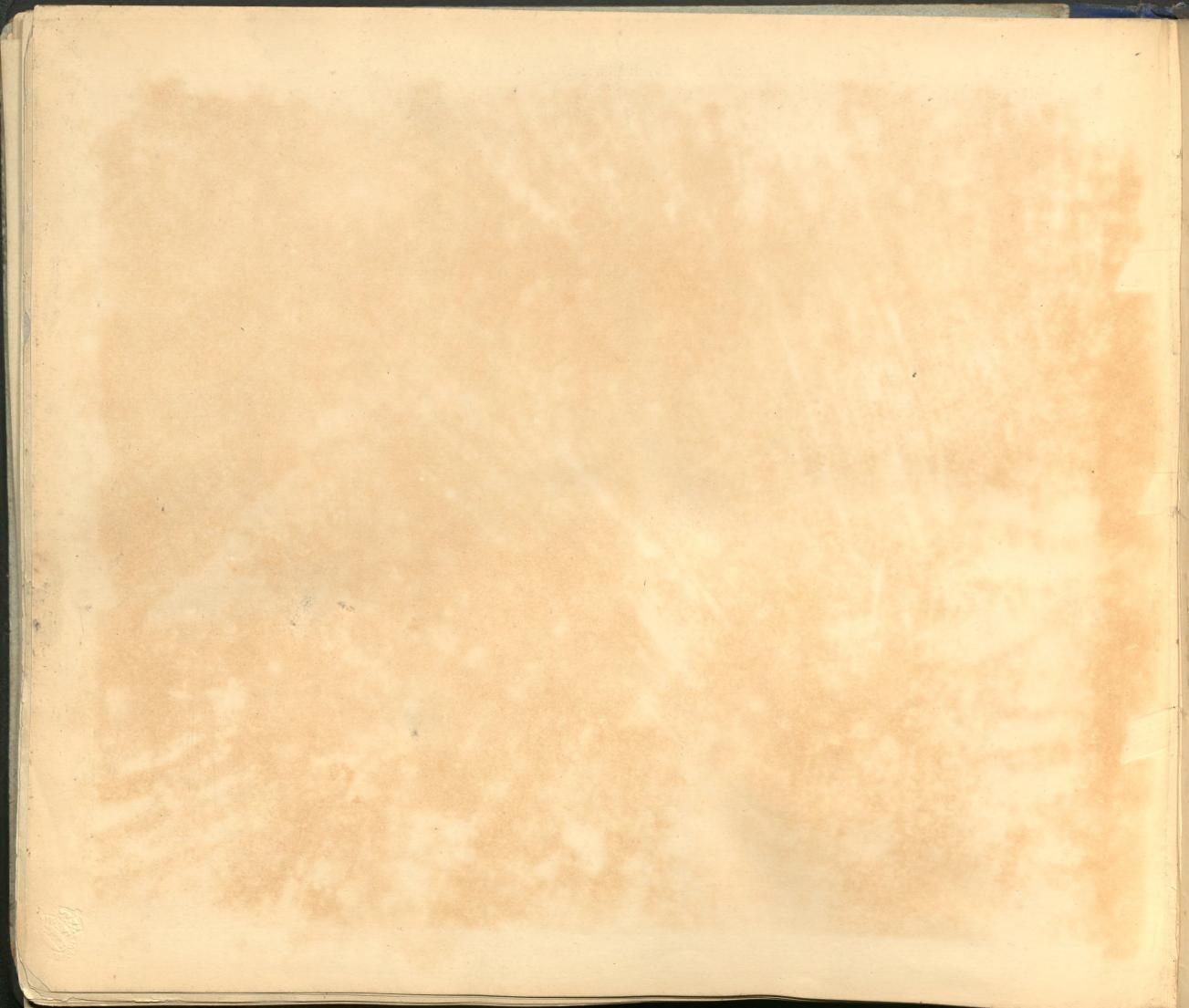
66.

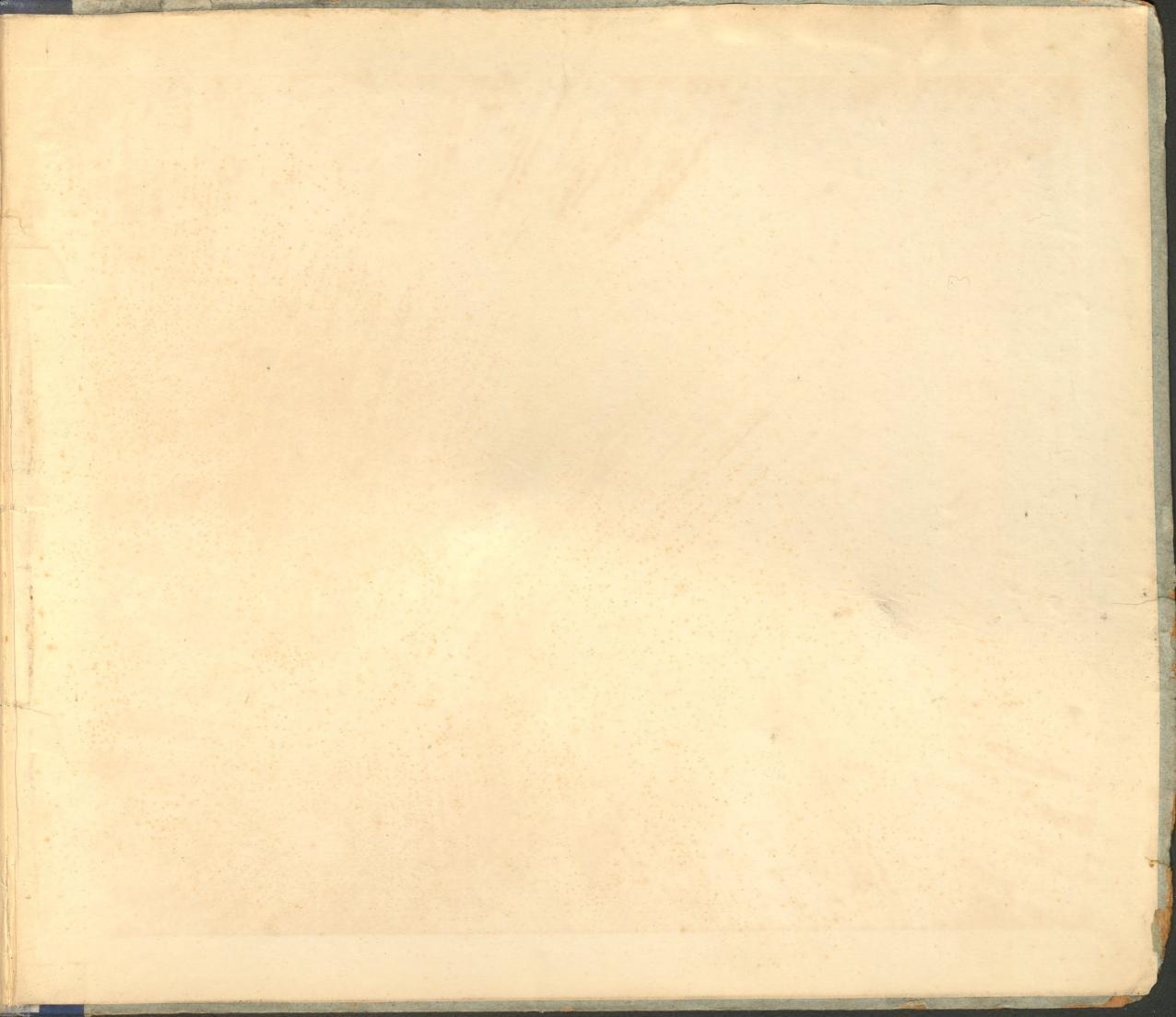
Boat Stove on three wrought iron legs, with ashpan, two trivets, wrought funnel 30 in. long, with chain, wrought blower, \$\frac{1}{2}\$ in. fire.

Fine cast, black each.









SECTION IV.

## COALBROOK-DALE



CASTINGS